

crafthouse

APPETIZERS

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| Colchester oyster with mignonette | each 3.45 |
| Bread /v | 4.00 |
| Olives /vg | 4.00 |

STARTERS

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| Warm smoked Severn & Wye salmon, dill cucumbers, pumpnickel croutons, whipped fennel pollen cream | 14.30 |
| Cep mushroom parfait, fig jelly, black garlic purée, toasted onion bread /v /vg | 14.85 |
| Seared scallops, whipped cod's roe, roasted squash, dashi gel | 19.50 |
| Whipped goats cheese, beetroot, honey gel, fennel crumb /v /vg on request | 12.05 |
| Yorkshire Wolds chicken terrine, ham, apricot & carrot | 13.20 |
| White onion velouté, soft boiled hen egg, artichoke & caper jam /v /vg on request | 9.35 |

MAINS

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| Gressingham duck breast, plum, duck & sunflower seed ragout, pomme duchess | 29.40 |
| Dover sole meunière, beurre noisette, Jersey Royal potatoes, capers & samphire | 36.75 |
| Jerusalem artichoke risotto, pine nuts, artichoke crisps /v /vg on request | 17.60 |
| Truffle stuffed chicken, Yorkshire cheddar & onion tart, braised gem, pomme purée, madeira jus | 25.00 |
| Cod loin & pine nut ballotine with roasted cauliflower, smoked almond & confit potato | 24.35 |
| Char grilled aubergine, maitake mushrooms, harissa, toasted almonds /vg | 19.25 |

FROM THE JOSPER

ALL OUR BEEF IS SOURCED FROM BRITISH GRASS FED HEREFORD CATTLE.
COOKED OVER NATURAL CHARCOAL IN THE JOSPER OVEN.

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| Native lobster & chips, leafy salad, garlic butter | (half/whole) 41.25/82.5 |
| 32 days aged Hereford Sirloin, 300g | 28.60 |
| 32 days aged Hereford Fillet, 200g | 34.95 |
| 32 days aged Hereford Chateaubriand 550gr for 2, oxtail crispy onion tart | 73.00 |
| Sauces: Béarnaise, Garlic butter, Peppercorn sauce | 3.50 |

SIDES 5

French fries /vg | Confit Anya potatoes /vg

Barbequed carrots, sage butter /v | Tenderstem broccoli, toasted garlic /vg

Pomme purée /v | Leafy greens /v /vg