

crafthouse

APPETIZERS

Colchester oyster with mignonette	each 3.15
Bread <i>/v /vg on request</i>	4.00
Olives <i>/vg</i>	4.00

STARTERS

Warm smoked Severn & Wye salmon, dill cucumbers, pumpernickel croutons, whipped fennel pollen cream	13.00
Cep mushroom parfait, fig jelly, black garlic purée, toasted onion bread <i>/vg</i>	13.50
Seared scallops, whipped cod's roe, roasted squash, dashi gel	19.50
Whipped goats cheese, beetroot, honey gel, fennel crumb <i>/v /vg on request</i>	10.95
Yorkshire Wolds chicken terrine, ham, apricot & carrot	12.35
White Onion velouté, soft boiled hen egg, artichoke & caper jam <i>/v /vg on request</i>	8.90

MAINS

Gressingham duck breast, plum, duck & sunflower seed ragout, pomme duchess	28.00
Dover sole meunière, beurre noisette, Jersey Royal potatoes, capers & samphire	35.00
Jerusalem artichoke risotto, pine nuts, artichoke crisps <i>/v /vg on request</i>	16.50
Truffle stuffed chicken, Yorkshire cheddar & onion tart, braised gem, pomme purée, madeira jus	23.15
Cod loin & pine nut ballotine with roasted cauliflower, smoked almond & confit potato	22.15
Char grilled aubergine, maitake mushroom, harissa, toasted almonds <i>/v /vg</i>	17.50

FROM THE JOSPER

ALL OUR BEEF IS SOURCED FROM BRITISH GRASS FED HEREFORD CATTLE.

COOKED OVER NATURAL CHARCOAL IN THE JOSPER OVEN.

Native lobster & chips, leafy salad, garlic butter	(half/whole) 37.5/75
32 days aged Hereford Sirloin, 300g	26.00
32 days aged Hereford Fillet, 200g	33.00
32 days aged Hereford Chateaubriand 550gr for 2	69.00
Sauces: Béarnaise <i>/v</i> , Garlic butter <i>/v</i> , Peppercorn sauce	3.50

SIDES 5

Confit Anya potatoes */vg* | French fries */v /vg*

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

Pomme purée */v* | Leafy greens */v /vg*

V- vegetarian VG- vegan

Please inform your waiter of any allergy or dietary requirements when making your order.

All prices include VAT

12.5% discretionary service charge will be added to your bill