

crafthouse

APPETIZERS

Colchester oyster with mignonette	each 3.15
Bread /v /vg on request	4.00
Olives /vg	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 /vg	13.50
Seared scallops, whipped cod's roe, roasted squash, dashi gel	19.50
Salad of Isle of Wight tomato, burrata, IPA dressing & lovage oil /v /vg on request	12.50
Yorkshire Wolds chicken terrine, ham, apricot & carrot	12.35
White Onion velouté, soft boiled hen egg, artichoke & caper jam /v /vg on request	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
Cauliflower Risotto, pine nut, pickled cauliflower /v /vg on request	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 /v /vg	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	64.00
Sauces: Béarnaise /v, Garlic butter /v, 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