

crafthouse

APPETIZERS

Lindisfarne oyster with mignonette	each 3.45
Bread /v /vg on request	4.25
Olives /vg	4.00

STARTERS

Miso glazed mackerel, barbecued celeriac, bergamot gel, dill buttermilk	13.30
Cep mushroom parfait, fig jelly, black garlic purée, toasted onion bread /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
Chicken and black pudding galantine, madeira jelly, onion purée	10.95
Celeriac, apple and cider velouté, crispy brie de meaux /v /vg on request	9.55

MAINS

Gressingham duck breast, plum, duck & sunflower seed ragout, pomme duchess	29.40
Dover sole meunière, beurre noisette, Jersey Royal potatoes, capers & samphire	36.75
Mushroom risotto, pecorino and black truffle /v /vg on request	17.60
Winter spiced chicken breast, Sage and onion hash brown, oyster mushroom, IPA pickled onions & parsnip purée	25.00
Brown Butter Poached Coley, Jerusalem artichoke, smoked mussel sauce & breaded cheek	25.35
Char grilled aubergine, maitake mushroom, harissa, toasted almonds /v /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.

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 /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