

crafthouse

SAMPLE MENU

£ 38.50 PER PERSON

STARTER

Miso glazed mackerel

BBQed celeriac, dill buttermilk

Whipped goats cheese

Beetroot, honey gel, fennel crumb

Warm chicken and black pudding galantine

Madeira jelly, onion puree

MAIN

Winter spiced chicken breast

Sage and onion hash brown, maitake mushroom, IPA pickled onions & parsnip purée

Mushroom risotto

Pecorino & black truffle v/ vg

Brown butter poached coley

Jerusalem artichoke, smoked mussel sauce

DESSERT

Caramelised White Chocolate Ganache

Puffed tonka bean rice, grape sorbet

Banoffee Choux Banana Diplomat

Chocolate cream patisserie and vanilla ice cream

Sticky Toffee Pudding

Vanilla Ice Cream

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

Prices include VAT at 20% 12.5% discretionary service charge will be added to your bill

SAMPLE MENU

£ 49.50 PER PERSON

S T A R T E R

Smoked salmon and pickled cucumber terrine

Beetroot and dill sorbet

Cep parfait

Fig jelly, mixed seed bread / vg

48hr cooked beetroot pastrami

House pickles, horseradish cream cheese, corn bread

Slow cooked hen egg and wild mushroom tart

Charred roscoff onion, brown butter hollandaise

M A I N

Hereford beef oxtail and crispy onion tartlet

Truffled spinach, confit potato, sherry sauce

Pan fried cod, breaded cheek braised leeks

Rosti potato, warm tartare sauce

Confit celeriac

BBQ'ed little gem smoked almond, parsnip jus / vg

D E S S E R T

Salted caramel tart

Toasted cornflake ice-cream

Poached rhubarb

Almond custard, sunflower seed granola v / vg

Cheese Selection Crackers

Grape chutney, pickled walnut £4 supplement

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