

crafthouse

APPETIZERS

Lindisfarne oyster with mignonette or verditina granita	16kcal	each	3.45
Smoked wild garlic focaccia, sage & onion butter, crisp Knekkebrød, smoked aubergine dip	/vg on request 585kcal		4.95
Nocellara olives, lemon & thyme dressing	/vg 221kcal		4.00

STARTERS

Nori cured Loch Duart salmon, grapefruit, radish, bitter leaves & yuzu gel	429kcal		18.50
Whitby crab & English peas salad, preserved lemon, fennel sorbet, brown crab crackers	205kcal		12.95
Barbecued maitake mushroom, broad bean & sorrel salad, black garlic purée, nasturtium	/vg 368kcal		9.00
Morello cherry glazed chicken liver & port parfait, sage & onion butter, toasted brioche	419kcal		10.95
Seared Scottish scallops, whipped cod's roe, roasted squash, dashi gel	414kcal		19.50
Heritage tomato & buffalo burrata salad, romesco sauce, lovage & parmesan	/v /vg on request 323kcal		10.00
Chicken & black pudding galantine, madeira jelly, onion purée	471kcal		13.20
Wye Valley asparagus, smoked egg yolk, parmesan French toast, crispy capers	/v 380kcal		13.00

MAINS

Hereford fillet of beef, pastrami short rib, crispy potato terrine confit roscoff onion, watercress purée	493kcal		32.00
Dover sole meunière, beurre noisette, Jersey Royal potatoes, capers & samphire	936kcal		36.75
Pea & lemon verbena risotto, broad beans, grilled asparagus, roast garlic dressing	/v /vg on request 765kcal		17.60
Slow cooked west moor pork shoulder, champ potato purée, apple & chicory salad, hazelnut & smoked eel jus	1004kcal		18.50
Pan fried cod, roasted cauliflower gnocchi, Swiss chard, ver jus grapes, almond foam	609kcal		27.00
Seared stone bass, British asparagus, Jersey Royal potatoes, Exmore caviar, chicken butter sauce	401kcal		27.00
Roasted Hasselback squash, cime di rapa, garlic & cashew purée	/v /vg 144kcal		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	653kcal		28.60				
32 days aged Hereford Fillet, 200g	335kcal		34.95				
32 days aged Hereford Chateaubriand 550gr for 2	1280kcal						
served with oxtail & crispy onion tart, 2 sides & 1 sauce of your choice			78.00				
Sauces: Béarnaise	/v 179kcal	Garlic butter	/v 210kcal	Peppercorn sauce	158kcal		3.5

SIDES 5

Confit Anya potatoes	/vg 335kcal		French fries	/v /vg 638kcal
Barbequed carrots, sage butter	/v 74kcal		Tenderstem broccoli, toasted garlic	/v /vg 99kcal
Pomme purée	/v 644kcal		Leafy greens	/v /vg 134kcal

V- vegetarian VG- vegan

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

All prices include VAT

12.5% discretionary service charge will be added to your bill