

CRAFT

LONDON

SNACKS

VEGETABLE FERMENTS, PICKLES & SALTED YOGHURT	5
CHICHESTER AUBERGINE, YOGHURT, HAZELNUT & TREACLE	5
CHICKEN LIVER PARFAIT ON TOAST	4
BRITISH CURED MEATS, LACTO-FERMENTED VEGETABLES & PICKLED WALNUT	8/12

STARTERS

SALAD OF YOUNG SPRING VEGETABLES, GARDEN LEAVES & CRAFT RICOTTA	7
SMOKED DUCK, GINGER CAKE, PRUNE & CUCUMBER	8
SAND CARROTS, PEANUT BUTTER, NAKED SPELT & SAGE	8
IPA CURED DEVONSHIRE TROUT, DILL, PEAS & PARSLEY CRUMB	8

MAINS

HAKE, SEA VEGETABLES, ISLE OF WIGHT TOMATO & CORNISH MUSSELS	20
LEEKs, SMOKED POTATO, PICKLED HORSERADISH, PEAS & GARLIC	15
30 DAY AGED RIB-EYE, HERITAGE POTATO, CAULIFLOWER & BLACK GARLIC	26
LAMB SADDLE, HODMEDOD FAVA BEANS, CUCUMBER & MINT	24

SIDES

SPRING GREENS & SMOKED GARLIC YOGHURT	4
ROUND HEAD LETTUCE, CITRUS DRESSING & CRISPY BACON	4
JERSEY POTATOES, SPRING ONION & MINT	4

4 Course Set Menu

38
65 With Wine Pairing

House Snacks

Smoked Duck, Ginger Cake, Prune & Cucumber

Hake, Sea Vegetables, Isle of Wight Tomato & Cornish Mussels

OR

Lamb Saddle, Hodmedod Fava Beans, Cucumber & Mint

OR

Leeks, Smoked Potato, Pickled Horseradish, Peas & Garlic

Strawberries, Meringue, Vanilla Cream & Rosemary

Tasting Menu

55
95 With Wine Pairing

House Snacks

IPA Cured Devonshire Trout, Dill, Peas & Parsley Crumb

Smoked Duck, Ginger Cake, Prune & Cucumber

Leeks, Smoked Potato, Pickled Horseradish, Peas & Garlic

OR

Sand Carrots, Peanut Butter, Naked Spelt & Sage

Lamb Saddle, Hodmedod Fava Beans, Cucumber & Mint

OR

Hake, Sea Vegetables, Isle of Wight Tomato & Cornish Mussels

Strawberries, Meringue, Vanilla Cream & Rosemary

Chocolate Mousse, Coffee Cake, Malt Ice Cream & Pink Peppercorns