

crafthouse

SET MENU

2 courses – £25 | 3 courses – £30

STARTERS

Heritage tomato & buffalo burrata salad 323kcal
Romesco sauce, lovage & parmesan /v

Morello cherry glazed chicken liver & port parfait 419Kcal
sage & onion butter, toasted brioche

Miso glazed mackerel 372kcal
Barbecued celeriac, bergamot gel, dill butter milk

MAINS

Pan fried sea bream 316kcal
Roasted cauliflower gnocchi, Swiss chard, ver jus grapes, almond foam

Slow cooked west moor pork shoulder 959kcal
Champ potato purée, apple & chicory salad, hazelnut & apple jus

Pea & lemon verbena risotto 680kcal
Broad beans, grilled asparagus, roast garlic dressing /v /vg on request

Additional sides £5

French fries /vg 638kcal | Confit Anya Potatoes /v 335kcal | Buttered mash /v 644kcal | Barbequed carrots /v 74kcal |
Tenderstem Broccoli /v 99kcal | Leafy Salad /v 134kcal

DESSERTS

Whipped vanilla rice pudding 440kcal
Strawberry compote, white chocolate & pink peppercorn ganache /v

Cheese Plate 813kcal
Crackers, chutney, quince, grapes /v

Banoffee Choux 265kcal
Banana Diplomat, Chocolate crème pâtissière & vanilla ice cream /v

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