

crafthouse

TASTING MENU

Whipped smoked cod's roe 192kcal

*yuzu gel, shiso
Taittinger Brut,*

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Wye Valley asparagus 380Kcal

*Smoked egg yolk, parmesan French toast
Vermicino Di Sardegna, Villa Solais 2020*

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Pan fried cod 495kcal

*Roasted cauliflower gnocchi, Swiss chard, ver jus grapes, almond foam
Vinho Verde, Vila Nova 2020*

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Hereford fillet of beef , 415kcal

*pastrami short rib , crispy potato terrine confit roscoff onion , watercress purée
Kekfrankos, Blues Monopole 2018*

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Peach Melba tart 113 kcal

*Peach custard , frozen raspberry /v
Homemade Limoncello shot*

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Salted caramel tart 630kcal

*Cornflake ice cream, drunken raisins /v
Monbazillac, Domaine De Grange Neuve 2018*

Tasting menu | 60 per person
Wine pairing | 45 per person

**Please note the Chef's tasting menu is designed for leisurely dining
and is to be taken by the entire table. Not available after 9pm.**

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