

crafthouse

Starters

Crevette & sweetbread vol au vent, mushroom, spinach	10.5
Beetroot cured Loch Duart salmon, potato pancake, trout caviar, horseradish	9.5
Gressingham chicken liver parfait, celeriac & mustard, brioche	8.5
Shellfish cocktail - crab, prawns & brown shrimp, little gem, Marie Rose sauce, rye	12.5
Lindisfarne oysters, mignonette, lemon six / twelve	14/28
West coast scallop in the shell, fondant leek, crisp treacle bacon, chive butter – each (p)	4.5
Steak tartare, hand cut beef fillet, classically dressed 100g / 200g	17/34

Soup & salads

Celeriac & Jerusalem artichoke velouté, olive tapenade, goat's cheese cracker (v)	7.5
Lobster bisque, lobster brioche	12
Seared yellowfin tuna, avocado, mizuna, pickled radish, sesame dressing	10
Caesar salad (v) add grilled chicken - 4.5	7.5
Laverstoke Park buffalo mozzarella, San Marzano tomato, basil pesto (v)	7.5

Homemade classics

Somerset chicken pot pie, mushrooms, tarragon & cider	18
Deep fried haddock & chips, minted peas, tartar sauce	14
Cumberland sausage ring 300g, crisp onions, mash, devilled mustard sauce (p)	15
Braised lamb hot pot, buttered carrots	20

Mains

Roast cod, celeriac & potato fricassé, bouillabaisse sauce	21
Poached red mullet, sea bass, scallops & king prawns “in paper”, vermouth broth, saffron potatoes	25
Tournedos Rossini, beef fillet, sautéed duck liver, bouangere potato, truffle & Madeira sauce	34
Pan fried calves liver, bacon, creamed potato, crisp sage, sauce diable (p)	18
Halibut, hazelnut & herb crust, wilted spinach, chive velouté (n)	18
Venison ‘Wellington’, celeriac purée, sauce poivrade	25

Vegetarian & vegan

Wild mushroom & artichoke ravioli, sauce vierge (vegan)	15
Potato & spinach gnocchi, Basque roast peppers, pimento beans, butter sauce (v)	14
Truffled orzo pasta, mascarpone, parmesan, spinach, garlic & parsley persillade (v)	14

Sharing for two

Whole roast seabass, Moroccan rice stuffing, prawn, olives, tomato & herbs, sauce vierge	42
Goosenargh five spice roast duck, duck leg & turnip pie, peppercorn sauce	40
Orkney 21day dry aged beef chateaubriand 650g, bone marrow, mushroom & watercress	85
Roast rack of lamb, Lancashire hot pot, red cabbage, heirloom carrots	50

From the josper

All of our beef is sourced from the Orkney Islands which are situated off the North East coast of Scotland. The fertile landscape, fresh sea air temperature & climate combine to provide the ideal environment for raising cattle. The beef is grass fed & aged before being grilled over natural charcoal and wood which gives it its unique flavour.

flat iron	200g	32 days dry aged	15
fillet steak	230g	28 days dry aged	32
sirloin steak	320g	45 days dry aged	30
rump cap	250g	45 days dry aged	20
ribeye	300g	45 days dry aged	31
cheeseburger	180g		12

Sides | 4.5

- Triple cooked chips (v)
- French fries with espelette & Parmesan
- Buttered mash (v)
- Truffled mac n'cheese (v)
- Winter greens (v)
- Buttered Heirloom carrots (v)
- Garlic roast mushrooms (v)
- Braised red cabbage (v)
- Tomato & onion salad (v)

Sauce | 3

- Béarnaise
- Truffled hollandaise
- Peppercorn
- White Port & Yorkshire blue
- Red wine & shallot
- Garlic butter (v)
- Sauce vierge - tomato, shallot, soft herbs & olive oil (v)

Any supplementary bread basket will be added to your bill at the price of 3.5 please inform your waiter of any allergy or dietary requirements when placing your order
prices include VAT at 20%

12.5% discretionary service charge will be added to your bill
(v) suitable for vegetarians | (n) contains nuts | (p) contain pork