

crafthouse

Tuesday 29th October Truffle Dinner

Velouté (v)

Cauliflower, truffle, cheese gougeres

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Hand dived Scottish scallops

Truffle, celeriac, cep dashi

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Fillet of dry aged Yorkshire beef

Cooked whole in beef fat, pommes anna, perigourdine sauce

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Chocolate cremeux (v, n)

Hazelnut and truffle ice cream

Additional course of 3 cheeses | 9.5 per person

Tasting menu | 70 per person

Please inform your waiter of any allergy or dietary requirements when making your order