# crafthouse

#### Welcome Drink

## **Scallop**

Parsnip and vanilla puree, chicken skin Riesling, Rag & Bone

#### **Terrine**

Chicken, fennel, pickled mushroom Rioja Blanco, Vetiver

# **Carpaccio**

Venison, walnut, cocoa Pinot Nero, Poderi Colla

#### **Braised beef cheek**

Charred leek, creamed potato Malbec 'Cahors' Chateau Pineraie

## **Lemon and Yuzu Tart**

Skyr ice cream Monbazillac, Domaine Grange Neuve

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.

Please inform your waiter of any allergy or dietary requirements when making your order 12.5% discretionary service charge will be added to your bill. All prices include VAT at 20%.