

# crafthouse

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## Mother's Day Menu

2 courses – £30 | 3 courses – £35

### STARTERS

#### Crab and Garden Pea Salad

Preserved lemon, fennel sorbet

#### Madeira & Chicken Liver Parfait

Cherry jelly, toasted brioche

#### Salt Backed Heritage Carrot / vg

Caraway crumb, dill soft cheese and onion crisp

#### Wild Mushroom and Oxtail Tart / v

Poached quail egg, white onion and truffle espuma

### MAINS

#### Roasted Cod loin

Sprouting broccoli, potato duchesse and brown shrimp chowder

#### Pan Fried Chicken Breast

Crispy chicken leg & potato terrine, cheddar glazed cauliflower, toasted garlic sauce

#### Dukkah Roasted Hasselback Squash /v/vg

Barbequed cabbage, roasted cashew sauce

#### Roast Beef or Roast Lamb

Seasonal vegetables, roast potato, Yorkshire Pudding

#### Additional sides £5

Barbequed carrots /v | Buttered mash /v | French fries /vg | Tenderstem Broccoli /v | Leafy Salad /v

### DESSERTS

#### Salted Caramel Tart

Rum and raisin jam, corn flake ice cream

#### Rhubarb and Custard Crème Brulee

Raspberry and tonka bean garibaldi

#### Peanut and Raspberry Petit Gateau /vg

Coconut and cardamon sorbet

#### Rosemary Crusted Brie

Warm apple compote and seeded cracker

V- vegetarian VG- vegan

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

All prices include VAT

12.5% discretionary service charge will be added to your bill