crafthouse

EASTER WINE DINNER

MUSSELS VADOUVAN MUSSELS

Coal roasted potato bread

Quincy, Domaine des Ballandors Loire, France

LIGHTLY PICKLED MACKEREL

Hay baked kohlrabi, smoked eel taramasalata

Assyrtiko, Domaine Papagiannakos Attika, Greece

ROASTED NIDDERDALE LAMB

Wild garlic mousse, barbecued lamb shoulder dumpling , turnip terrine, scorched lettuce

Haut-Medoc, Les Calèches de Lanessan Bordeaux, France

BAKED AMERETTO JAPANESE CHEESECAKE

Mocca ice cream, whipped vanilla milk

Monbazillac, Domaine de Grange Neuve Sud-Ouest, France

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