

# crafthouse

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## Father's Day Menu

Three courses – £40 per person

Available Sunday 18<sup>th</sup> June | 2pm-4:45pm only

### STARTERS

#### CHICKEN & HAM HOCK TERRINE

Smoked pickled onions, green goddess dressing

#### SEARED MACKEREL

Salt baked Jersey Royal potatoes, smoked eel taramasalata

#### ISLE OF WIGHT TOMATO SALAD

Chipotle chilli oil, Laverstoke Park burrata, olive crisps /v

### MAINS

#### HEREFORD ROAST BEEF OR NIDDERDALE ROAST LAMB

Seasonal vegetables, roast potato, Yorkshire Pudding

#### ROASTED CHICKEN BREAST

Potato & confit chicken galette, Wye Valley asparagus

#### SPRING GREENS & WILD GARLIC RISOTTO

Scorched spring greens, puffed potato /v /vg on request

#### PORK SALTIMBOCCA

Pork fillet, grilled corn, spiced apricot & carrot purée, caper croquette, thyme hash brown

#### COD SCHNITZEL

Celeriac lyonnaise, vadoucan mussel sauce, pickled seaweed

### DESSERTS

#### WHITE CHOCOLATE BLONDIE

Frozen blackcurrant yoghurt

#### STICKY TOFFEE PUDDING

Vanilla ice cream

#### CHAMPAGNE COMPRESSED STRAWBERRIES

Edlerflower meringue, whipped coconut yoghurt, apple marigold, grape sorbet /vg

#### RASPBERRY & SHERRY TRIFLE

Chantilly cream, crème de framboise ripple ice cream

#### 3 CHEESE SELECTION

Beetroot & fennel seed relish (£2 supplement)

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.*

Adults need around 2000 kcal a day.

12.5% discretionary service charge will be added to your bill. Prices include VAT.