

ANGELICA & crafthouse

Homemade rapeseed oil focaccia (v) 732kcal£4
Whipped butter

starters

Hereford beef tartare 446kcal£13.5
Smoked egg yolk, melba toast

Roasted squash (v/vg on request) 801kcal£12
Whipped goats cheese, pine nut crumb, soy & black olive caramel

Prawn cocktail 338kcal£16
Shredded gem, spring onions, cognac dressing

Beef pastrami terrine 420kcal£12
Smoked brisket, whipped dill crème fraiche, pickles, pumpnickel bread

Seared & smoked mackerel 459kcal£12
Pickled rhubarb, potato salad, green goddess dressing

Seared scallops 446kcal£24
Summer squash, pumpkin seed

Barbecued hispi cabbage (vg) 760kcal £11
Crispy onions, wild garlic emulsion

Chicken & mango salad 753/848kcal £14/£19
Cos lettuce, avocado, soy & lime dressing

puddings & cheese

Baked almond custard tart (v) 384kcal £8
Poached rhubarb, rhubarb & rose sorbet

Sticky toffee pudding (v) 833kcal £8
Vanilla ice cream, toffee sauce

Toffee apple millefeuille 962kcal £10
Miso marshmallow, vanilla diplomat, gingerbread Chantilly

Baked 72% dark chocolate lava cake (vg) 534kcal £10
Cherry & anise sorbet (will take 20min to be ready)

Ice creams & sorbets (v) 264kcal £3 each

British cheese selection (v) 1076kcal £12
Chutney, crackers, grapes

Marinated Nocellara olives (ve) 163kcal£4.5

mains

Baked cod loin 490kcal £22.5
Dauphine potatoes, smoked haddock & pea chowder, cavolo nero

Jerusalem artichoke risotto (v/vg on request) 849kcal £16
Rosemary crème fraiche, pickled Roscoff onion

Braised pork shoulder 1681kcal £22
Champ potato purée, grilled cabbage, quince jus

Roast salmon 733kcal £24
Caramelised cauliflower, caper & potato terrine, smoked langoustine sauce, scallops vol au vent

Roast chicken breast 1136kcal £21
Chicken thigh, chicken fat rosti, barbecued mushroom, black cabbage, cep sauce

Roast rump of lamb 1015kcal £29
Lamb shoulder, braised Puy lentils, spiced carrot purée

Grilled whole plaice 1046kcal £24
Caper & parsley brown butter

Cauliflower steak (vg) 1025kcal £18
Salsa verde, pickled girolles, charred little gem

Harrissa spiced mixed nuts (ve) 485kcal £4.5

from the josper grill

Dry aged, grass-fed Hereford beef:

Rump 300g 491kcal £25

Fillet 200g 419kcal £37

Ribeye 300g 944kcal £36

Chateaubriand 600g (for two to share) 1012kcal £85

Crafthouse cheeseburger 1635kcal £18
Cheddar cheese, lettuce, milk bun, French fries, roasted onion mayonnaise

Saddleback pork chop 1638kcal £18
hazelnut and apple sauce, puffed pork rind

sauces £3

Bearnaise 584kcal

Green peppercorn sauce 663kcal

Red wine bone marrow gravy 943kcal

Garlic & parsley butter 684kcal

sides £4.95

French fries 602kcal

Triple cooked chips 792kcal

Tomato & red onion salad 111kcal

Roasted heritage carrots 156kcal

Braised little gems 564kcal

Rocket salad 102kcal

Mashed potato 479kcal

sunday roast special

Nidderdale roast lamb 974kcal£18
Yorkshire pudding, roast potatoes & vegetables, gravy

Hereford roast beef 1113kcal£18
Yorkshire pudding, roast potatoes & vegetables, gravy

(v) - vegetarian | (vg) - vegan | 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. Adults need around 2000 kcal a day. 12.5 % discretionary service charge will be added to your bill. Prices include VAT

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