

CRAFTHOUSE

AUGUST SET MENU

Enjoy three courses



Laverstoke Park Buffalo Mozzarella, tomato, pine nuts, beer vinegar dressing (v)
Smoked salmon, free range egg, pickled shallots, cornichons, warm rye bread
Moules Mariniere, garlic, white wine, cream

Peanut crusted butternut squash, sesame, kale, white bean, kaffir lime sauce (vg)
Hake, chorizo, squid, braised white beans, summer cabbage
250g Sirloin steak, triple cooked chips (supplement 10.00)

Sticky toffee pudding, toffee, vanilla
Vanilla crème brûlée (v) (n)
3 British cheese selection, traditional accompaniments (supplement 5.00)

If you have any allergies or food intolerances, please do advise your waiter.
VAT included. A 12.5% discretionary service charge will be added to your bill.