

STARTERS

Tomato gazpacho, avocado espuma, pickled courgettes, Spanish olive oil (vg)	7
Smoked salmon, free range egg, pickled shallots, cornichons, warm rye bread	9
Pan seared Foie Gras, apricot & ginger chutney, spiced cherry sourdough	15.5
Beef tartare, egg yolk, jalapeno	11
Laverstoke Park Buffalo mozzarella, tomato, pine nuts, beer vinegar dressing (v)	10
Scottish scallops, cauliflower, Tom Yum, oyster sauce	15
Moules mariniere, garlic, white wine, cream	9

MAINS

Spiced Roasted Monkfish, lentils du puy, onion bhaji, yoghurt and mint	25
Slow roasted pork belly, smoked hock croquettes, carrot, wholegrain mustard sauce	19
North Sea cod, chorizo, squid, braised white beans, summer cabbage	23.5
Cep and truffle risotto, grilled shiitake mushroom, goat's cheese crumb (v)	15
Peanut crusted butternut squash, sesame, kale, white bean, kaffir lime sauce (vg)	13.5

HOMELY CLASSICS

Whitby haddock & chips, homemade tartar sauce, minted peas, grilled lemon	16
Crafthouse beef burger, truffle mayonnaise, Emmental, gem lettuce, tomato, brioche bun	17

FROM THE JOSPER

ALL OUR BEEF IS SOURCED FROM BRITISH GRASS FED HEREFORD CATTLE.
COOKED OVER NATURAL CHARCOAL IN THE JOSPER OVEN.

Ribeye, 250g	28
Fillet, 200g	32
Sirloin, 250g	26
Rosemary and garlic marinated lamb rump	25
Whole sea bream	19
½ Whitby lobster, chips, garlic butter	24.5
Chateaubriand for 2, (please check with your serve for availability)	71.5
Sauces: Béarnaise, Wholegrain mustard sauce, Garlic butter, Peppercorn sauce	2.5

SIDES 4.50

Chunky chips | Buttered mash | Sesame glazed carrots | Seasonal greens | Caesar salad

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