

# crafthouse

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## starters

**wild venison & partridge terrine (n)** | £9  
Cumberland gel | pistachio | Serrano

**truffle cheese royale (v)** | £8  
beetroot | wild rice | basil

**lobster** | £12  
torched watermelon | yuzu cucumber | crispy rilletes

**seared goose liver** | £13  
pecan | gingerbread | pear

**cured salmon** | £9.5  
beetroot | sesame | apple

**roast chestnut soup (v)(n)** | £8  
pear | red pepper oil | egg custard

**lobster bisque** | £10  
doughnut | kummel | burnt butter powder

## mains

**West Ross salmon** | £18  
celeriac risotto | langoustine | basil

**Atlantic halibut** | £20  
eryngii mushroom | leek | truffle potato puff

**pheasant** | £24  
devils on horseback | brioche | girolles

**corn fedturkey** | £20  
salt roast carrot | pig in blanket | crispy leg fritter

**venison wellington** | £25  
hay smoked celeriac | faggot | ale onion

**wild mushroom risotto (v)** | £13  
truffle | spinach | parmesan

# menu degustation

Inspired by the lands, seas and hills,  
we take classic dishes and reinvent them into  
contemporary, vibrant plates of food.  
At this time of the year the menu is designed and  
built to reflect the winter season.

Drink pairings are carefully selected by our sommelier to enhance your experience.

**7 course | £65**  
**wine pairing | £25**

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## from the Josper

All of our beef is sourced from the Orkney Islands  
which are situated off the North East coast of Scotland.  
The fertile landscape, fresh sea air, temperature & climate  
combine to provide the ideal environment for raising cattle.

The beef is grass fed & aged before being grilled  
over natural charcoal & wood  
which gives it a unique flavour.

**All steaks served with pickled Thai onions.**

<b>flat iron</b>	<b>200g</b>	32 days dry aged	<b>£14</b>
<b>fillet steak</b>	<b>225g</b>	28 days dry aged	<b>£29</b>
<b>sirloin steak</b>	<b>300g</b>	45 days dry aged	<b>£28</b>
<b>rump cap</b>	<b>250g</b>	45 days dry aged	<b>£19</b>
<b>ribeye</b>	<b>300g</b>	45 days dry aged	<b>£28</b>

## chef's sharing cuts

please ask your server for today's specials

### sides | £4

espelette fries  
triple cooked chips  
cabbage & bacon  
buttered Chantenay carrots  
garlic mushrooms  
gem heart salad

### saucers | £2.5

béarnaise  
truffled hollandaise  
peppercorn  
red wine  
blue cheese  
bone marrow butter

*please inform your waiter of any allergy or dietary requirements when making your order*  
*prices include VAT at 20%*  
*10% discretionary service charge will be added to your bill*