

crafthouse

Olive oil cracker

goat cheese curd, olive, lemon

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Diver scallop

leek, bacon, chive

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Chicken parfait

brioche, celeriac, brandy

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Atlantic halibut

spinach, basil, hazelnut

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Orkney beef

goose liver, bouangere, truffle

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Sorbet

Coconut and rum, tropical fruits

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'Jaffa Cake'

Chocolate mousse, orange yolk, vanilla ice cream

additional course of 3 British cheese | 9.5 per person

wine pairing | 35 per person

tasting | 65 per person

Please note the chef's tasting menu is designed for leisurely dining and is to be taken by the entire table. Not available after 9pm.

*please inform your waiter of any allergy or dietary requirements when making your order
12.5% discretionary service charge will be added to your bill. All prices include VAT at 20%*