

CRAFT

LONDON

AUTUM SET-MENU

STARTERS

FENNEL, ORANGE QUINOA, POMEGRANATE, TAHINI

SALMON RILLETES, APPLE, KOHLRABI

SEASONAL SOUP

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MAINS

PAN SEARED COLEY, WILD MUSHROOMS,
CAULIFLOWER PUREE, SAUCE GRIBICHE

STUFFED CHICKEN, PEPPERONATA, BASIL OIL,
CRACKLING

ROASTED BUTTERNUT SQUASH RISOTTO, CRISPY
KALE, PARMESAN

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DESSERTS

BLACKCURRENT PANNA COTTA, SPICED GRANOLA,
FRESH BERRIES

CHOCOLATE DELICE, PISTACHIO, HONEYCOMB

2 COURSES - £21

3 COURSES - £28



