

crafthouse

SUNDAY MENU

Two courses £25 / Three courses £30

Upgrade your Sunday lunch with free-flowing red wine or prosecco for £25 per person.

Only **one offer available per person** for a maximum period of 90 minutes.

*PLEASE NOTE THIS MENU IS SUBJECT TO CHANGE EACH WEEK DUE TO KITCHEN USING FRESHEST INGREDIENTS

Available Sundays only from 12pm until 4:45pm.

STARTERS

CHICKEN & WILD MUSHROOM TERRINE

Smoked onions & Madeira Jelly

TUNA TATAKI

Pickled ginger & sesame salad, ponzu dressing (£2 supplement)

BARBECUED HISPI CABBAGE

Paprika aioli, crispy parsnip, onions /vg

LEEK & SAGE VELOUTÉ

Spiced hazelnut & potato beignet /v

MAPLE ROASTED BEETROOT

Set buttermilk, dill crisp /v

MAINS

NIDDERDALE ROAST LAMB | HEREFORD ROAST BEEF

Yorkshire pudding, roast potatoes & vegetables

ROASTED PARSNIP RISOTTO

Spiced apple relish crispy parsnip /v /vg on request

COD SCHNITZEL

Celeriac Lyonnaise, vadouvan mussel sauce, pickled seaweed

PAN FRIED CHICKEN BREAST

Garlic kiev, thyme hash brown, maitake mushroom, herb emulsion

ADDITIONAL SIDES £4.95

Soft herb & rocket salad /v 84kcal | Triple cooked chips 403kcal | Braised little gem /v 99kcal | French fries /vg 638kcal

DESSERTS

STICKY TOFFEE PUDDING

Vanilla ice cream /v

WHITE CHOCOLATE BLONDIE

Frozen blackcurrant yoghurt /v

MRS KIRKHAM CHEDDAR

Crackers, chutney, quince /v

CHOCOLATE MARQUISE

Coconut & cardamom sorbet

V- vegetarian VG- vegan

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

All prices include VAT

12.5% discretionary service charge will be added to your bill