

CRAFT

LONDON

SNACKS

PICKLES & SALTED YOGHURT	5
CHARRED MACKEREL, SALTED GOOSEBERRY & GREEN TOMATO	4
CRISPY RABBIT, IPA & PLUM MUSTARD	5
BRITISH CURED MEATS, LACTO-FERMENTED VEGETABLES & PICKLED WALNUT	8/12

STARTERS

SMOKED EEL, CELERIAC, HORSERADISH, APPLE & SORREL	11
MUSSELS, CELERY & SOURDOUGH CRUMB	8
SEARED VENISON, PICKLED WALNUT, SLOE & BEETROOT	8
NETTLE DUMPLINGS, MUSHROOM TEA WITH FORAGED GREENS, PICKLED CHANTERELLES & BROWN BUTTER	8

MAINS

RACK OF SWALEDALE LAMB, ROAST GARLIC, TURNIP TOPS & DEVILLED KIDNEY	24
RAY WING, ROAST ARTICHOKE, GARLIC, PARSLEY, INK SAUCE & SPINACH	18
WHOLE ROAST PARSNIP, FETA & CREAMED SEA BEETS WITH TOASTED WALNUT	15
FLAT IRON STEAK, FIELD MUSHROOM, PINE SMOKED ONIONS, MUSTARD LEAF & BITTERCRESS	22
CLAY BAKED DUCK, TREACLE, SALTED RUSSET APPLE & PICKLED CABBAGE	75

SIDES

CRUSHED PUMPKIN & PICKLED WALNUT	5
GARDEN SALAD & WHEY DRESSING	4
MAYAN GOLD POTATO, SEAWEED, SOUR CREAM & LEMON	5

4 Course Set Menu

38

65 With Wine Pairing

House Snacks

Mussels, Celery & Sourdough Crumb

Ray Wing, Roast Artichokes, Garlic, Parsley, Ink Sauce & Spinach

OR

Flat Iron Steak, Field Mushroom, Pine Smoked Onions, Mustard Leaf & Bittercress

OR

Whole Roast Parsnip, Feta & Creamed Sea Beats with Toasted Walnut

Chocolate Mousse, Hazelnut,
Coffee & Nocino Cream

Tasting Menu

55

95 With Wine Pairing

House Snacks

Charred Mackerel, Salted Gooseberry & Green Tomato

Seared Venison, Pickled Walnut, Sloe & Beetroot

Mussels, Celery & Sourdough Crumb

Rack of Swaledale Lamb, Roast Garlic, Turnip Tops & Devilled Kidney

OR

Ray Wing, Roast Artichokes, Garlic, Parsley, Ink Sauce & Spinach

Honey Ice Cream & Sour-Cherries

Chocolate Mousse, Hazelnut,
Coffee & Nocino Cream