

# CRAFT

## LONDON

### SNACKS

BRINE-PICKLED VEGETABLES, SALTED YOGHURT & BEETROOT	4
COD'S ROE, TAPIOCA & SEAWEED CRACKERS	5
RED MULLET, ELDERBERRY CAPERS & SORREL	5
BRITISH CURED MEATS, LACTO-FERMENTED VEGETABLES & PICKLED WALNUTS	12

### STARTERS

SMOKED EEL, SINODUN HILL, WILD GARLIC, ROMANESCO & BLACK TREACLE	10
MONTGOMERY CHEDDAR CUSTARD, SPRING VEGETABLES & BROWN BUTTER CRUMB	8
CHICKEN LIVER, WILD GARLIC, RHUBARB, GREEN WALNUT & TOASTED SOURDOUGH	8
CORNISH MUSSELS, SEA LEAVES, CHERVIL TOPS & LOVAGE OIL	8

### MAINS

DOVER SOLE, SEA KALE & SORREL	22
WILD GARLIC, OAT, WYE VALLEY ASPARAGUS & CARROT	18
MANGALITSA PORK, HISPI, BUTTERBEANS, SOUR CREAM & MUSTARD	22
FLAT IRON STEAK, SWISS CHARD, WILD GARLIC & PORTOBELLO MUSHROOM	23
COASTAL LAMB, BROCCOLI, ROMANESCO, MINT & HORSERADISH	26
CLAY BAKED DUCK, PICKLED CABBAGE & BRINED PEARS	75

### SIDES

JERSEY ROYALS, GARDEN MINT & CULTURED BUTTER	5
SPRING GREENS, SOUR CREAM & CRISPY ONIONS	4
GARDEN SALAD, GREEN WALNUTS & PICKLED WALNUT DRESSING	4

MENU DATED 04/05/17

ALL OUR MENUS ARE SEASONAL. SOME DISHES ARE SUBJECT TO SMALL CHANGES

IF YOU WOULD LIKE TO RECEIVE INFORMATION ABOUT ALLERGENS, PLEASE ASK YOUR WAITER A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO EVERY BILL