

crafthouse

SPRING INTO SPRING

Five-course menu with wine pairings

£50pp

Foraged early spring herb consommé,
smoked ham hock agnolotti, charred onion oil

Fino Sherry, Fernando de Castilla

Jerez, Spain

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Grilled Wye Valley asparagus,
smoked Caesar dressing, Lardo Pata Negra

The Courtesan Riesling, Wild & Wilder

Clare Valley, Australia

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Whitby crab, sorrel salad, smoked eel, wild pea sabayon

Cremant Rosé “Mayerling”, Cave de Turckheim

Alsace, France

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Roasted guinea fowl, truffle & celeriac terrine, braised
peas, guinea fowl & wild garlic chou farci

St Amour Le Cru des Amoureux, Chateau de Belleverne

Beaujolais, France

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Rhubarb & fennel pollen delice, Amaretto sponge,
crème fraiche sorbet

Late Harvest, St Tamas Mad

Tokaj, Hungary