

CRAFERS HOTEL



CARTE BLANCHE SHARED DISHES

URAIDLA SOURDOUGH

WHIPPED BUTTER

VENISON TARTARE TOAST

BLACK GARLIC AIOLI, EGG YOLK, CHIVES, CAPERS, SHALLOT (GFO)

DUCK A L'ORANGE RILLETTES

MANDARIN MARMALADE, SOURDOUGH CROUTE (GFO)

SEARED SCALLOPS

FENNEL REMOULADE, BLACK PUDDING, SMOKED FISH CREAM, DILL (GFO)

DUCK BREAST

HEIRLOOM CARROT, ORANGE GLAZE, SAFFRON BRAISED BABY FENNEL, JERUSALEM ARTICHOKE (GF)

SLOW BRAISED BEEF CHEEK

POTATO ALIGOT, WINTER VEG, BURNT BUTTER, PERSERVED LEMON HERB SALAD (GF)

PAN FRIED SEASONAL GREENS

BURNT BUTTER, PANAGRATTO (GFO)

DARK CHOCOLATE DELICE

SMOKED DOUBLE CREAM, RASPBERRY, CRUMB (GFO)









CRAFERS HOTEL



LES ENFANTS | CHILDREN

12 YEARS & UNDER

25 PER HEAD

TO START

GARLIC BUN

PLEASE CHOOSE A MAIN:

FISH & CHIPS

SALAD

PASTA BOLOGNESE

PARMESAN

CHEESE BURGER & CHIPS

CHICKEN BURGER & CHIPS

BUTTERMILK CHICKEN

SHOESTRING FRIES, SALAD

PORK & FENNEL SAUSAGE

SHOESTRING FRIES, SALAD

ALL KIDS MEALS INCLUDE

VANILLA ICE CREAM SUNDAE, CHOICE OF OREO COOKIE OR SPRINKLES, RASPBERRY, BUTTERSCOTCH OR CHOCOLATE SAUCE





