CRAFERS
HOTEL

THE 'FEED ME' CARTE BLANCHE

70 PER HEAD
SHARED DISHES

SOURDOUGH
WHIPPED CULTURED BUTTER, BLACK SEA SALT (V)

CAULIFLOWER KARAAGE
WHITE SOY GLAZE, CURRY LEAVES, YUZU SESAME, FERMENTED CHILLI MAYO (VE)(GF)

DUCK RILLETTES
PICKLED CHERRIES, BASIL PESTO, PUFFED BUCKWHEAT, MICRO BASIL (GFO)

SCALLOP CRUDO
GRANNY SMITH APPLE, SHAVED RADISH, FINGER LIME, BAY LEAF OIL, CHILLED APPLE DRESSING (GF)(A)

PORK CUTLET
WHITE FENNEL PUREE, CHARRED CABBAGE, APRICOT MOSTARDA, CRISPY PORK SKIN, CIDER JUS (GF)

SPRING GREENS
SPICED YOGHURT, CURRY BUTTER, LEAVES (GF)(DFO)

RASPBERRY ETON MESS
MARSCARPONE, RASPBERRY CURD, FRESH CHAMPAGNE RASPBERRIES, SORREL (GFO)

THE CRAFERS HOTEL EST. 1839

(EXCLUDES PUBLIC HOLIDAYS)**(V)** VEGETARIAN | **(GF)(GFO)** GLUTEN FREE OR OPTION | **(VE)(VEO)** VEGAN OR VEGAN OPTION MANAGEMENT CANNOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS. PUBLIC HOLIDAYS INCUR A 15% SURCHARGE