

NIBBLES

HOMEMADE BREAD BASKET v

Herb & chilli butter, salted butter

7

SPICED OLIVES VG

5

CARLINGFORD OYSTERS

Farmed in Ireland for The Cut & Craft

Mignonette, Tabasco & lemon

3 X £14 | 6 X £28

OYSTERS ROCKEFELLER

Grilled with spinach, Parmesan & breadcrumbs

3 X £15 | 6 X £30

CAVIAR 30g

Blinis, crème fraîche, capers, chives, shallots, lemon & black truffle crisps

OSCIETRA CAVIAR £120

Hazel to golden brown hue, rich briny flavour, creamy finish

BELUGA CAVIAR £250

Light grey to platinum shimmer, complex nutty flavour, buttery finish

STARTERS

FRENCH ONION SOUP	12
Gruyere & aged Parmesan cheese, beef stock, croûtons	
GOATS CHEESE BONBON v	14
Honey mustard beetroot tartare, figs, walnuts, truffle honey	
BUTTERNUT SQUASH & AVOCADO TARTARE VG	13
Capers, balsamic caviar, pistachio dressing	
HAZELNUT HUMMUS VG	13
House pickles, toasted sourdough	
BEEF FILLET TARTARE	16
Hand-cut dry aged fillet, shallot, mustard dressing, breaded yolk, toasted sourdough	
TRUFFLE POTATO CROQUETTES v	13
Mustard & beetroot purée, black truffle mayonnaise	
SEARED KING SCALLOPS	19
Black caviar, celeriac & spinach purée, pickled red onion, spicy yuzu sauce	
GRILLED OCTOPUS	17
Mussels, confit tomatoes, pickled fennel, lobster bisque, homemade focaccia	
BRITISH PORK BELLY	14
Black pudding, crackling, chorizo, smoked cannellini bean purée	
LEMON PEPPER CALAMARI	14
Black garlic & yuzu mayonnaise	
KING PRAWNS	16
Spinach, chilli, lemon & butter sauce, toasted sourdough	
SEAFOOD TEMPURA	16
Scallops, king prawns, monkfish, tartare sauce, togarashi seasoning	
SPICY MARINATED CHICKEN SKEWER	14
Creamy Parmesan butter beans, crispy kale	

PREMIUM STEAK CUTS

Min. 60 day aged beef sourced exclusively for The Cut & Craft and prepared by our Master Butcher. Grilled to your liking and served with our signature salt & an optional grilled tomato.

FLAT IRON 230g

Best served medium rare

18

FILLET 250g

39

RIB-EYE 300g

35

SIRLOIN 300g

34

RUMP 300g

28

T-BONE 500g

58

IDEAL FOR SHARING BETWEEN TWO

CHATEAUBRIAND 600g

92

SAUCES

4

• PEPPERCORN

• BLUE CHEESE v

• BONE MARROW GRAVY

• CHIMICHURRI VG

SIDES

♦ SKIN ON FRIES VG	6	♦ MACARONI CHEESE	7
		Add white truffle oil	+2
♦ CHUNKY CHIPS VG	6.5	♦ DAUPHINOISE POTATOES	6.5
		Add white truffle oil	+2
♦ TRUFFLE & PARMESAN FRIES	7	♦ PANKO ONION RINGS VG	6
♦ BUTTERED MASH v	6	♦ ENGLISH LETTUCE VG & HERB SALAD	5.5
Add white truffle oil	+2	Pomegranate & walnut dressing	
♦ CHARRED ASPARAGUS & SPINACH VG	6.5	♦ CHARRED HISPI CABBAGE	6.5
♦ CHARRED TENDERSTEM BROCCOLI VG	6.5	Chorizo, tahini dressing	
Chilli, garlic		Add two pigs in blankets	+3.5
♦ HONEY ROASTED BEETROOT & TURNIPS v	7	♦ CAULIFLOWER CHEESE CROQUETTES v	6.5
Spiced carrot purée, goats cheese, pumpkin seeds		Freshly grated British cheese	
♦ BAKED WILD MUSHROOMS	6.5	Add white truffle oil	+2
Creamy leek & Parmesan sauce		♦ CREAMY PARMESAN BUTTER BEANS	5.5
		Add white truffle oil	+2

SIGNATURE DISHES

TRUFFLE CHICKEN KIEV	26
Buttered mash, honey roasted carrot, tarragon sauce	
HALIBUT FILLET	34
Spicy prawn tempura, fondant potato, wilted spinach, lobster bisque	
HOMEMADE POTATO GNOCCHI v	24
Wild mushrooms, charred cauliflower purée, crispy kale, porcini mushroom sauce	
FISH & CHIPS	22
Ale-battered haddock, chunky chips, minted mushy peas, homemade tartare sauce	
GRILLED SEA BASS FILLET	26
Pavé potato, gremolata, hazelnut & cauliflower sauce	
PORK ROULADE	27
Spiced carrot purée, black pudding bonbon, caramelised apple, pork crackling, red wine jus	
VEGAN SHEPHERD'S PIE VG	22
Slow cooked lentils, wild forest mushrooms, butternut squash, baby spinach, cherry harissa mash	
REDEFINE FLANK STEAK VG	28
Smoked cannellini bean purée, wilted spinach, wild mushrooms & chimichurri	
FAJITAS v	22
Grilled halloumi, roasted peppers & onions, warm tortilla wraps, guacamole, salsa & chive sour cream	
Add free range British chicken breast	+5
Add king prawns	+7
Add rump steak	+7

THE CUT & CRAFT BURGER

Two beef steak patties, British cheddar cheese, skin on fries, sesame seed brioche bun, cabbage & onion slaw, baby gem & our signature sauce

Add thick cut molasses bacon

22

+2

SALADS

THE CUT & CRAFT CAESAR	22
Free range British chicken breast, aged Parmesan, soft boiled egg, baby gem, croûtons	
Add thick cut molasses bacon	
SPICY CAULIFLOWER WINGS VG	20
Greens, buckwheat, broccoli couscous, toasted cashews, pistachio crumb, maple & mustard dressing	
Add free range British chicken breast	
Add king prawns	
Add rump steak	

V Suitable for vegetarians • VG Suitable for vegans
An optional 12.5% service charge will be added to your bill.
All gratuities go to the team that helped prepare and serve your meal.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, including nuts and traces. Some of our fish & meat products may contain bones.
Detailed information on the legal allergens is available on request.

THE CUT & CRAFT
GIFT VOUCHERS
AVAILABLE

Speak to a member of staff or scan the QR code above

SUNDAY
SHARING
ROAST

AVAILABLE EVERY SUNDAY
FROM 12 - 6PM

BRUNCH

SERVED SATURDAY & SUNDAY
9AM - 11:45AM

LOCAL AND INDEPENDENT

THE
CUT & CRAFT

STEAK RESTAURANTS

THECUTANDCRAFT.CO.UK