NIBBLES

HOMEMADE BREAD BASKET ᵛ **8**
Caramelised onion butter

WARM BRIOCHE LOAF ᵛ **6**
Chilli & garlic butter

PADRON PEPPERS ᵛ **6**
Black garlic aioli

SPICED OLIVES ᵛᵍ **6**

CRAFT FARMED IN IRELAND FOR THE CUT & CRAFT

CARLINGFORD OYSTERS
1 FOR £5 • 3 FOR £14 • 6 FOR £27
Mignonette, Tabasco, lemon

CAVIAR 30g
Blinis, crème fraîche, capers, chives, shallots, lemon and black truffle crisps

OSCIETRA CAVIAR **150**
Golden-brown pearls with a rich, briny flavour and creamy finish

BELUGA CAVIAR **280**
Platinum-grey pearls with complex nutty notes and a buttery finish

STARTERS

HAZELNUT HUMMUS ᵛᵍ **13**
Roasted hazelnuts, house pickles, toasted sourdough

FRENCH ONION SOUP **12**
Beef bone marrow broth, aged Parmesan, Gruyère and croûtons

GRILLED GOAT'S CHEESE ᵛ **14**
Roasted heritage beetroots, candied walnuts, beetroot jus & honey balsamic glaze

SEARED KING SCALLOPS **19**
Black caviar, celeriac & spinach purée, pickled red onion, chilli & yuzu dressing

LEMON PEPPER CALAMARI **14**
Black garlic & yuzu aioli

BRITISH PORK BELLY **15**
Black pudding, crackling, chorizo, smoked cannellini bean purée

KING PRAWNS **16**
Spinach, chilli, lemon & butter sauce, toasted sourdough

THE CUT & CRAFT HOUSE CURED SALMON **16**
Beetroot and lime crème fraîche, pickled beetroot and sesame crackers

SEAFOOD TEMPURA **16**
Scallops, king prawns, monkfish, tartare sauce, togarashi seasoning

TERIYAKI BEEF STEAK SKEWER **14**
Crispy potato puffs and caramelised chilli aioli

TRUFFLE POTATO CROQUETTES ᵛᵍ **14**
Mustard & beetroot purée, truffle aioli

DUCK BONBON **14**
Spiced carrot purée, crispy kale and tomato chutney

PREMIUM STEAK CUTS

Dry-aged for a minimum of 60 days, hand cut by our Master Butcher, grilled to your liking and served with our signature salt & grilled tomato.

FLAT IRON 230g **19**
Best served medium rare

FILLET 250g **40**

RIB-EYE 300g **36**

SIRLOIN 300g **36**

RUMP 300g **29**

T-BONE 500g **58**

CHATEAUBRIAND 600g **94**
A sharing cut for two people

SAUCE

PEPPERCORN **4**
BONE MARROW GRAVY **4**
BLUE CHEESE ᵛ **4**
CHIMICHURRI ᵛᵍ **4**

SIGNATURE DISHES

FISH & CHIPS **23**
Ale-battered haddock, chunky chips, minted mushy peas, homemade tartare sauce

GRILLED SEA BASS FILLETS **27**
Potato pavé, gremolata, black caviar and saffron sauce

GRILLED TUNA STEAK **26**
Potato cake, roasted peppers, avocado & corn salsa, lime & jalapeño sauce

ROAST FREE-RANGE CHICKEN BREAST **26**
Buttered leeks, chicken bonbon, black caviar and sorrel sauce

SLOW-ROASTED PORK BELLY **27**
Braised pork cheek, black pudding, spiced sweet potato purée, crackling, port jus

BLACK TRUFFLE-STUFFED GNOCCHI ᵛ **23**
Crispy kale, porcini cream sauce and grated British farmhouse cheese

BBQ CELERIAC STEAK ᵛᵍ **22**
Spiced carrot purée, grilled asparagus, crispy cauliflower wings & smoked almond romesco sauce

FAJITAS ᵛ **22**
Grilled halloumi, roasted peppers, onions, warm tortilla wraps, guacamole, salsa, chive sour cream
- *Add free-range chicken breast* *+5*
- *Add king prawns* *+8*
- *Add rump steak* *+8*

THE CUT & CRAFT BURGER **22**
Two beef steak patties, British cheddar cheese, lettuce, gherkins, onion, skin-on fries, signature sauce
Add crispy pancetta +2.5

SALAD

THE CUT & CRAFT CHICKEN CAESAR **22**
Free-range chicken breast, romaine lettuce, anchovies, aged Parmesan, house-made croûtons & Caesar dressing
Add crispy pancetta +2.5

FALAFEL & AVOCADO SALAD ᵛᵍ **21**
Falafel, avocado purée, couscous, seasonal leaves, asparagus, garden peas, pumpkin and sunflower seeds, Roquito pepper pearls & lime-maple dressing

SIDES

SKIN-ON FRIES ᵛᵍ **6.5**

CHUNKY CHIPS ᵛᵍ **6.5**

TRUFFLE PARMESAN FRIES **7**

MACARONI CHEESE **7.5**
Add white truffle oil +2

PANKO ONION RINGS ᵛᵍ **6.5**

LETTUCE & HERB SALAD ᵛᵍ **6.5**
Pomegranate & walnut dressing

DAUPHINOISE POTATOES **6.5**

ROASTED HERITAGE CARROTS ᵛ **6.5**
Honey miso butter

CHARRED TENDERSTEM BROCCOLI ᵛᵍ **6.5**
Chilli, garlic

CREAMED SPINACH ᵛ **7**
Grated fresh farmhouse cheese

CAULIFLOWER CHEESE CROQUETTES ᵛ **7**
British farmhouse cheese
Add white truffle oil +2

CHEESY MASHED POTATO ᵛ **7**
Rich cheesy mash, herbed breadcrumbs

CHARRED HISPI CABBAGE **6.5**
Hot honey & chorizo

The Cut & Craft Favourites

V Suitable for vegetarians • VG Suitable for vegans

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.

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.

ALLERGEN MENU

THE CUT & CRAFT STEAK RESTAURANTS

SPECIALS

Seasonal Specials Curated by our Culinary Director, Limited Availability

WHOLE CORNISH SOLE GRENOBLOISE **34**
Preserved lemon, capers, cornichons & crispy croutons

GRILLED MACKEREL FILLETS **25**
Mojo verde sauce, orange & fennel salad

TOMAHAWK STEAK 1.2kg **120**
Minimum 60-day dry-aged beef
A sharing cut for two people

ALLERGEN MENU

THE FAMOUS *Sunday Roast*

Our famous Sunday roast, featuring house-butchered meats, locally sourced ingredients & unlimited gravy refills.
A Cut & Craft must-try, guaranteed to sell out.

SERVED EVERY SUNDAY
12PM-6PM

SIRLOIN OF BEEF **28**
Min. 60 day aged premium sirloin, crispy roast potatoes, carrots, parsnips, Yorkshire puddings, buttered hispi cabbage, black kale, broccoli, unlimited bone marrow gravy

THE SUNDAY SHARING ROAST **59**
Serves two people
Min. 60 day aged premium sirloin, roasted half chicken, pork belly, crispy roast potatoes, carrots, parsnips, Yorkshire puddings, buttered hispi cabbage, black kale, broccoli, unlimited bone marrow gravy

**Limited availability*