

A LA CARTE MENU

NIBBLES

- SPICED OLIVES ^{VG}

PADRON PEPPERS ^V

Black garlic aioli
- 66



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

- CAVIAR 30g

Gluten free crackers, crème fraîche, capers, chives, shallots, lemon & black truffle crisps
- OSCIETRA CAVIAR
- Golden-brown pearls with a rich, briny flavour and creamy finish
- 150
- BELUGA CAVIAR
- Platinum-grey pearls with complex nutty notes and a buttery finish
- 280

STARTERS

- HAZELNUT HUMMUS ^{VG}

Roasted hazelnuts, house pickles, gluten free bread

13
- FRENCH ONION SOUP

Beef bone-marrow broth, aged Parmesan, Gruyère and gluten free croûtons

12
- GRILLED GOAT'S CHEESE ^V

Roasted heritage beetroots, candied walnuts, beetroot jus & honey-balsamic glaze

14
- BRITISH PORK BELLY

Crackling, chorizo, smoked cannellini bean purée

15
- KING PRAWNS

Spinach, chilli, lemon & butter sauce, toasted gluten free bread

16
- SEARED KING SCALLOPS

Black caviar, celeriac & spinach purée, pickled red onion, chilli & yuzu dressing

19
- THE CUT & CRAFT HOUSE CURED SALMON

Beetroot & lime crème fraîche, pickled beetroot & gluten free crackers

16
- SEAFOOD TEMPURA

Scallops, king prawns, monkfish, tartare sauce, togarashi seasoning

16
- TERIYAKI BEEF STEAK SKEWER

Caramelised chilli aioli

14

SALAD

- THE CUT & CRAFT CHICKEN CAESAR

Free-range chicken breast, romaine lettuce, anchovies, aged Parmesan, gluten free croûtons & Caesar dressing

22
- Add crispy pancetta +2.5

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

Best served medium rare

19
- FILLET 250g

40
- RIB-EYE 300g

36
- SIRLOIN 300g

36
- RUMP 300g

29
- T-BONE 500g

58
- CHATEAUBRIAND 600g

94
- Ideal for sharing between two

SAUCE

- PEPPERCORN

4

BLUE CHEESE ^V

4
- BONE MARROW GRAVY

4

CHIMICHURRI ^{VG}

4

SIGNATURE DISHES

- GRILLED SEA BASS FILLETS

Potato pavé, gremolata, black caviar and saffron sauce

27
- GRILLED TUNA STEAK

Potato pavé, roasted peppers, avocado & corn salsa, lime & jalapeño sauce

26
- ROAST FREE-RANGE CHICKEN BREAST

Buttered leeks, potato pavé, black caviar and sorrel sauce

26
- SLOW-ROASTED PORK BELLY

Braised pork cheek, spiced sweet potato purée, crackling, port jus

27
- BBQ CELERiac STEAK ^{VG}

Spiced carrot purée, grilled asparagus, crispy cauliflower wings & smoked almond romesco sauce

22
- FAJITAS ^V

Grilled halloumi, roasted peppers, onions, warm gluten free tortilla wraps, guacamole, salsa, chive sour cream

22
- Add free-range chicken breast

+5
- Add king prawns

+8
- Add rump steak

+8

- THE CUT & CRAFT BURGER

Two beef steak patties, British cheddar cheese, lettuce, gherkins, onion, skin on chips, signature sauce, gluten free bun

22
- Add crispy pancetta +2.5

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.



LUNCH MENU

1 COURSE £19 | 2 COURSES £26 |
3 COURSES £29

STARTERS

- HAZELNUT HUMMUS ^{VG}

Roasted hazelnuts, house pickles, gluten free toasted bread
- CLASSIC PRAWN COCKTAIL

Baby gem lettuce, avocado, Marie Rose sauce
- PEAR & BLUE CHEESE SALAD ^V

Baby spinach, mixed salad leaves, toasted walnuts
- MEATBALLS

Spicy tomato sauce, grated Parmesan, gluten free bread
- FRENCH ONION SOUP

Beef bone-marrow broth, aged Parmesan, Gruyère and gluten free croûtons

MAINS

- STEAK & CHIPS 200G

Minimum 60 day aged rump steak served with skin on chips

Add sauce +4 | Peppercorn | Blue Cheese ^V | Chimichurri ^{VG} | Bone Marrow Gravy
- THE CUT & CRAFT BURGER

Two beef steak patties, British cheddar cheese, shredded lettuce, gherkins, red onion, skin on chips, signature sauce, gluten free bun

Add crispy pancetta +2
- FILLET OF SEABASS

Potato pavé, broccoli, tomato & caper dressing

DESSERTS

- GLUTEN FREE CHOCOLATE BROWNIE ^V

Vanilla ice cream
- PAVLOVA ^V

Mascarpone, mixed berries
- APPLE & BLACKBERRY CRUMBLE ^V

Bramley apple & blackberry compote, crisp raspberry crumble, custard ice cream & warm vanilla custard
- ICE CREAM

2 scoops. Choose from: Vanilla ^V | Custard ^V | Dark Chocolate ^V | Coconut ^{VG} | Pomegranate Sorbet ^{VG}

SIDES

- SKIN ON FRIES ^{VG}

6.5
- TRUFFLE PARMESAN FRIES

7
- LETTUCE & HERB SALAD ^{VG}

6.5
- Pomegranate & walnut dressing
- DAUPHINOISE POTATOES

6.5
- ROASTED HERITAGE CARROTS ^V

Honey miso butter

6.5
- CHUNKY CHIPS ^{VG}

6.5
- CHARRED TENDERSTEM BROCCOLI ^{VG}

6.5
- Chilli, garlic
- CREAMED SPINACH ^V

7
- Grated fresh farmhouse cheese
- CHEESY MASHED POTATO ^V

7
- Rich cheesy mash
- CHARRED HISPI CABBAGE

6.5
- Hot honey & chorizo

EVENING SET MENU

2 COURSES £28

STARTERS

- HAZELNUT HUMMUS ^{VG}

Roasted hazelnuts, house pickles, toasted gluten free bread
- CLASSIC PRAWN COCKTAIL

Baby gem lettuce, avocado, Marie Rose sauce
- PEAR & BLUE CHEESE SALAD ^V

Baby spinach, mixed salad leaves, toasted walnuts
- MEATBALLS

Spicy tomato sauce, grated Parmesan, gluten free bread
- BRITISH PORK BELLY

Crackling, chorizo, smoked cannellini bean purée
- FRENCH ONION SOUP

Beef bone-marrow broth, aged Parmesan, Gruyère and croûtons

MAINS

- RUMP STEAK 200G

Minimum 60 day aged steak served with green salad leaves & bone marrow gravy
- THE CUT & CRAFT BURGER

Two beef steak patties, British cheddar cheese, shredded lettuce, gherkins, red onion, skin on fries, signature sauce, gluten free bun

Add crispy pancetta +2
- FILLET OF SEABASS

Potato pavé, broccoli, tomato & caper dressing
- THE CUT & CRAFT CHICKEN CAESAR

Free-range chicken breast, romaine lettuce, anchovies, aged Parmesan, gluten free croûtons & Caesar dressing
- FAJITAS

Grilled halloumi, roasted peppers & onions, warm gluten free tortilla wraps, guacamole, salsa & chive sour cream •

Add free range British chicken breast +5
- BBQ CELERiac STEAK ^{VG}

Spiced carrot purée, grilled asparagus, crispy cauliflower wings & smoked almond romesco sauce, skin on fries

DESSERTS

- MANGO & PASSIONFRUIT CHEESECAKE ^{VG}

Coconut ice cream

12
- APPLE & BLACKBERRY CRUMBLE ^V

Bramley apples & blackberries, raspberry crumble, custard ice cream & warm vanilla custard

12
- GLUTEN FREE CHOCOLATE BROWNIE ^V

Vanilla ice cream

11
- ICE CREAM

2 scoops. Choose from: Vanilla ^V | Custard ^V | Dark Chocolate ^V | Coconut ^{VG} | Pomegranate Sorbet ^{VG}

8



GLUTEN FREE *Menu*

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