



VALENTINE'S WEEK MENU

THECUTANDCRAFT.CO.UK

3 COURSE - 50^{PP}

10TH - 16TH FEBRUARY / 12PM - 10PM

Throughout Valentine's week

STARTERS

TOMATO TARTARE VG

Basil snow, balsamic strawberries
& toasted sourdough

TRUFFLE POTATO CROQUETTES V

Served with mustard beetroot purée
& truffle mayonnaise

KING PRAWNS

With toasted sourdough in a lemon,
sapphire & chilli butter sauce

MAINS

HERB STUFFED CHICKEN BREAST

Lobster pithivier, lobster bisque foam
& rainbow chard

CORNISH SOLE

Brown shrimp butter,
sweet potato fondant

FLAT IRON STEAK (80Z)

Served with a grilled tomato,
skin-on fries & peppercorn sauce

WILD FOREST MUSHROOM PIE VG

Shortcut pastry, smoked carrot
puree & porcini mushroom sauce

DESSERTS

CHAMPAGNE BABA

Macerated berries,
salted caramel ice-cream

CHOCOLATE BISCOFF SHELL VG

Chocolate shell, Biscoff cream
cheese filling, berries &
pomegranate sorbet

24K CHOCOLATE CAKE

Indulgent dark chocolate,
cherry gel, chocolate soil
& 24k gold

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.