



Lunch
MENU

THECUTANDCRAFT.CO.UK

1 COURSE - 19 / 2 COURSES - 26 / 3 COURSES - 29

MONDAY - FRIDAY / 11AM - 4.30PM

Excluding Bank Holidays and December

STARTERS

HAZELNUT HUMMUS VG

Roasted hazelnuts, house pickles, toasted sourdough

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, toasted sourdough

MAINS

STEAK & CHIPS (200G)

Minimum 60 day aged rump steak served with skin on chips

Add steak sauce +4

Peppercorn / Blue Cheese V

Chimichurri VG / Bone Marrow Gravy

FALAFEL & AVOCADO SALAD VG

Couscous, seasonal greens, pumpkin & sunflower seeds, roquito pearl peppers, lemon & maple dressing

PEARL BARLEY MUSHROOM RISOTTO

Leeks, aged Parmesan, wild mushrooms, crispy kale

THE CUT & CRAFT BURGER

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

Add crispy pancetta +2

GRILLED HALLOUMI SALAD V

Pea hummus, sliced asparagus, garden peas, seasonal greens, yoghurt & herb dressing

Add free range British chicken breast +5

Add king prawns +8 / Add rump steak +8

FILLET OF SEABASS

Pavé potato, broccoli, tomato & caper dressing

SIDES

♦ SKIN ON FRIES VG 6

♦ CHUNKY CHIPS VG 6.5

♦ TRUFFLE & PARMESAN FRIES 7

♦ MACARONI CHEESE 7

Add white truffle oil +2

♦ PANKO ONION RINGS VG 6.5

♦ LETTUCE & HERB SALAD VG 6

Pomegranate & walnut dressing

♦ DAUPHINOISE POTATOES 6.5

Add white truffle oil +2

♦ CHARRED TENDERSTEM BROCCOLI VG 6.5

Chilli, garlic

♦ CREAMED SPINACH 6.5 V

Grated fresh farmhouse cheese

♦ CHERRY TOMATO SALAD VG 6

Pickled shallots, fresh basil, cherry blossom vinegar

♦ CAULIFLOWER CHEESE CROQUETTES V 6.5

Freshly grated British cheese
Add white truffle oil +2

♦ WARM BRIOCHE LOAF V 6

Caramelised onion & garlic butter

♦ ALIGOT MASHED POTATOES V 6.5

Rich cheesy mash, herbed breadcrumbs

DESSERTS

CHOCOLATE BROWNIE V

Vanilla ice cream

PAVLOVA V

Mascarpone, mixed berries

ICE CREAM

♦ 2 scoops

Vanilla V | Dark Chocolate V

Coconut VG | Passionfruit Sorbet VG

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.

thecutandcraft.co.uk



Scan here to see list of allergens