



Group **DINING**

THECUTANDCRAFT.CO.UK

THE VICTORIA MENU

3 COURSES £55

STARTERS

MEATBALLS GFA

Spicy tomato sauce, toasted sourdough

LEMON PEPPER CALAMARI

Black garlic & yuzu aioli

HAZELNUT HUMMUS VG GFA

Roasted hazelnuts, house pickles,
toasted sourdough

TRUFFLE POTATO CROQUETTES V

Mustard & beetroot purée,
black truffle aioli

MAINS

Served with crispy golden roast potatoes & seasonal veg GF

CRISPY CORN GNOCCHI VG GF

Celery root & spinach purée,
wild mushrooms, tempura enoki,
porcini sauce

RUMP STEAK & CHIPS 300G GF

Served with skin on fries &
a sauce of your choice

FREE RANGE CHICKEN BREAST GFA

Sweetcorn velouté, chicken & cheese
bonbon, black garlic purée, Shimeji
mushrooms, spicy lime & herb sauce

GRILLED TUNA STEAK GFA

Chargrilled tuna steak served with
crispy potato cake, roasted peppers,
avocado & sweetcorn salsa, finished
with a Herbed jalapeno sauce
Served pink or well done

DESSERTS

MANGO & PASSIONFRUIT CHEESECAKE VG GF

Coconut ice cream

PAVLOVA V GF

Mascarpone, mixed berries

HOMEMADE WARM RICH CHOCOLATE BROWNIE V

Vanilla ice cream

ICE CREAM VNG GF

♦ 2 scoops

Vanilla V | Dark Chocolate V
Passionfruit Sorbet VG

Price is per person. An optional 12.5% service charge is added to your bill. 100% of the service goes to the staff. Please advise us of any special dietary requirements. While we do our best to reduce the risk of cross-contamination, we cannot guarantee any of our dishes are free from allergens.

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 MATCHAM MENU

3 COURSES £69

TO BEGIN

ENJOY A SELECTION OF HOMEMADE WARM BREAD,
FLAVOURED BUTTER AND SPICED OLIVES TO START

STARTERS

TRUFFLE POTATO CROQUETTES V

Mustard & beetroot purée, black truffle aioli

THE CUT & CRAFT HOUSE

CURED SALMON GFA

Lime & dill mascarpone,
pickled cucumber, sesame crackers

BRITISH PORK BELLY GFA

Bury black pudding, crackling,
chorizo & smoked cannellini bean purée

WILD MUSHROOM PATÉ VG

Caramelised onion chutney,
toasted sourdough

MAINS

Served with crispy golden roast potatoes & seasonal veg

ROASTED SALMON FILLET

Homemade Cornish crab &
king prawn ravioli, lobster sauce

CRISPY CORN GNOCCHI VG GF

Celery root & spinach purée, wild mushrooms,
tempura enoki, porcini sauce

FREE RANGE CHICKEN BREAST GFA

Sweetcorn velouté, chicken & cheese bonbon,
black garlic purée, shimeji mushrooms,
spicy lime & herb sauce

RUMP STEAK & CHIPS 300G GF

Served with skin on fries & a sauce of your choice
Upgrade to Sirloin Steak 300G + 8

DESSERTS

MANGO & PASSIONFRUIT

CHEESECAKE VG GF

Coconut ice cream

HOMEMADE WARM RICH

CHOCOLATE BROWNIE V

Vanilla ice cream

PAVLOVA V GF

Mascarpone, mixed berries

CHOCOLATE & RASPBERRY MOUSSE V

Chocolate brownie, raspberry coulis

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thecutandcraft.co.uk

THE WALTERS MENU

3 COURSES £80

TO BEGIN

ENJOY A SELECTION OF HOMEMADE WARM BREAD,
FLAVOURED BUTTER AND SPICED OLIVES TO START

STARTERS

HAZELNUT HUMMUS V GFA

Roasted hazelnuts, house pickles,
toasted sourdough

TRUFFLE POTATO CROQUETTES V

Mustard & beetroot purée,
black truffle mayonnaise

FILLET CARPACCIO GF

Beef jus aioli, horseradish dressing,
Parmesan

THE CUT & CRAFT

HOUSE CURED SALMON GFA

Lime & dill mascarpone,
pickled cucumber, sesame crackers

KING PRAWNS GFA

Spinach, chilli, lemon & butter sauce,
toasted sourdough

MAINS

Served with crispy golden roast potatoes & seasonal veg

GRILLED SEA BASS FILLETS GF

Pavé potato, gremolata, creamy saffron
& caviar sauce

FREE RANGE CHICKEN BREAST GFA

Sweetcorn velouté, chicken & cheese bonbon,
black garlic purée, shimeji mushrooms,
spicy lime & herb sauce

REDEFINE FLANK STEAK VG

Smoked cannellini bean purée, wilted spinach,
wild mushrooms, skin on fries, chimichurri

SIRLOIN STEAK & CHIPS 300G GF

Served with skin on fries & a sauce
of your choice

Upgrade to Fillet Steak 250G + 8

DESSERTS

BASQUE CHEESECAKE V

Chocolate & orange sauce

STICKY TOFFEE PUDDING V

Vanilla ice cream

PAVLOVA V GF

Mascarpone, mixed berries

MANGO & PASSIONFRUIT

CHEESECAKE VG GF

Coconut ice cream

CHOCOLATE & RASPBERRY

MOUSSE V

Chocolate brownie, raspberry coulis

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CANAPÉ MENU

5 FOR £16PP | 5 FOR £20PP | DESSERT £3 EACH
CHOOSE ONE OF THE MENUS BELOW

SILVER £16PP

- ♦ HERITAGE TOMATO & MICRO BASIL CROSTINI VG GFA
- ♦ GOATS CHEESE MOUSSE, BEETROOT, MUSHROOM POWDER V GFA
- ♦ PRAWN COCTAIL TARTLET, AVOCADO, BABY GEM GFA
- ♦ CHICKEN NUGGET, CAVIAR, CREME FRAICHE
- ♦ PULLED BEEF CROQUETTE, BEEF JUS AIOLI

GOLD £20PP

- ♦ TRUFFLE POTATO CROQUETTE, BEETROOT & MUSTARD AIOLI V
- ♦ MUSHROOM PARFAIT TARTLET, CARAMELISED ONION, PICKLED CARROTS VG
- ♦ BEEF TARTARE, GRATED PECORINO, TOASTED MILK BREAD, BLACK CAVIAR GFA
- ♦ PRAWN TOAST, SPICY LA-YU AIOLI, SALMON ROE GFA
- ♦ THE CUT&CRAFT HOME CURED SALMON, DILL CREME FRAICHE, CUCUMBER GFA

DESSERTS £3 EACH

- ♦ CHOCOLATE BROWNIE, FRESH BERRIES V GFA
- ♦ RASPBERRY & PASSION FRUIT MACAROON V GFA
- ♦ LEMON MERINGUE PIE V
- ♦ CHOCOLATE MOUSSE, RASPBERRY COULIS V GFA
- ♦ STRAWBERRY MERINGUE V GFA

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