

NIBBLES

HOMEMADE BREAD BASKET v	8	GRILLED PADRON PEPPERS v	6
Caramelised onion & garlic butter, salted butter		Caramel chilli aioli	
SPICED OLIVES vG	6	TRUFFLE PECORINO GOUGÈRES	6

CARLINGFORD OYSTERS

Farmed in Ireland for The Cut & Craft
Mignonette, Tabasco, lemon
3 X 14

CAVIAR 30g

Blinis, crème fraîche, capers, chives, shallots, lemon, black truffle crisps

OSCIETRA CAVIAR 120

Hazel to golden brown hue, rich briny flavour, creamy finish

BELUGA CAVIAR 250

Light grey to platinum shimmer, complex nutty flavour, buttery finish

STARTERS

HAZELNUT HUMMUS vG	13
Roasted hazelnuts, house pickles, toasted sourdough	
WILD MUSHROOM PÂTÉ vG	12
Caramelised onion chutney, toasted sourdough	
SEARED KING SCALLOPS	19
Black caviar, celery root & spinach purée, pickled red onion, spicy yuzu sauce	
THE CUT & CRAFT HOUSE CURED SALMON	16
Lime & dill mascarpone, pickled cucumber, sesame crackers	
LEMON PEPPER CALAMARI	14
Black garlic & yuzu aioli	
KING PRAWNS	16
Spinach, chilli, lemon & butter sauce, toasted sourdough	
SEAFOOD TEMPURA	16
Scallops, king prawns, monkfish, tartare sauce, togarashi seasoning	
TERIYAKI STEAK SKEWER	14
Crispy potato puffs, caramel chilli aioli	
TRUFFLE POTATO CROQUETTES v	13
Mustard & beetroot purée, black truffle aioli	
BRITISH PORK BELLY	14
Black pudding, crackling, chorizo, smoked cannellini bean purée	
FILLET CARPACCIO	16
Beef jus aioli, horseradish dressing, Parmesan	

PREMIUM STEAK CUTS

Min. 60 day aged beef sourced exclusively for The Cut & Craft and prepared by our Master Butcher. Grilled to your liking and served with our signature salt & an optional grilled tomato.

FLAT IRON 230g	19
<i>Best served medium rare</i>	
FILLET 250g	40
RIB-EYE 300g	36
SIRLOIN 300g	35
RUMP 300g	29
T-BONE 500g	58
CHATEAUBRIAND 600g	94
<i>Ideal for sharing between two</i>	

SAUCES

4	
• PEPPERCORN	• BLUE CHEESE v
• BONE MARROW GRAVY	• CHIMICHURRI vG

SIDES

♦ SKIN ON FRIES vG	6	♦ CAULIFLOWER CHEESE CROQUETTES v	6.5
♦ CHUNKY CHIPS vG	6.5	Freshly grated British cheese <i>Add white truffle oil +2</i>	
♦ TRUFFLE & PARMESAN FRIES	7	♦ CHARRED TENDERSTEM BROCCOLI vG	6.5
♦ MACARONI CHEESE	7	Chilli, garlic	
<i>Add white truffle oil +2</i>		♦ CREAMED SPINACH v	6.5
♦ CHERRY TOMATO SALAD vG	6	Grated fresh farmhouse cheese	
Pickled shallots, fresh basil, cherry blossom vinegar		♦ PANKO ONION RINGS vG	6.5
♦ LETTUCE & HERB SALAD vG	6	♦ WARM BRIOCHE LOAF v	6
Pomegranate & walnut dressing		Caramelised onion & garlic butter	
♦ DAUPHINOISE POTATOES	6.5	♦ ALIGOT MASHED POTATOES v	6.5
<i>Add white truffle oil +2</i>		Rich cheesy mash, herbed breadcrumbs	

SIGNATURE DISHES

FISH & CHIPS	23
Ale-battered haddock, chunky chips, minted mushy peas, homemade tartare sauce	
GRILLED SEA BASS FILLETS	27
Pavé potato, gremolata, creamy saffron & caviar sauce	
ROASTED SALMON FILLET	27
Homemade Cornish crab & king prawn ravioli, lobster sauce	
FREE RANGE CHICKEN BREAST	26
Sweetcorn velouté, chicken & cheese bonbon, black garlic purée, shimeji mushrooms, spicy lime & herb sauce	
FAJITAS v	22
Grilled halloumi, roasted peppers, onions, warm tortilla wraps, guacamole, salsa, chive sour cream	
<i>Add free range British chicken breast</i>	+5
<i>Add king prawns</i>	+8
<i>Add rump steak</i>	+8
CRISPY CORN GNOCCHI vG	22
Celery root & spinach purée, wild mushrooms, tempura enoki, porcini sauce	
THE CUT & CRAFT BURGER	22
Two beef steak patties, British cheddar cheese, shredded lettuce, gherkins, red onion, skin on chips, signature sauce	
<i>Add crispy pancetta</i>	+2.5
REDEFINE FLANK STEAK vG	29
Smoked cannellini bean purée, wilted spinach, wild mushrooms, chimichurri	

SALADS

THE CUT & CRAFT CAESAR	22
Free range chicken breast, anchovies, romaine lettuce, grated aged Parmesan, homemade croutons	
<i>Add crispy pancetta</i>	+2.5
FALAFEL & AVOCADO SALAD vG	18
Couscous, seasonal greens, pumpkin & sunflower seeds, roquito pearl peppers, lemon & maple dressing	
GRILLED HALLOUMI SALAD v	18
Pea hummus, sliced asparagus, garden peas, seasonal greens, yoghurt & herb dressing	
<i>Add free range British chicken breast</i>	+5
<i>Add king prawns</i>	+8
<i>Add rump steak</i>	+8

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.



Scan here to see list of allergens

Specials

MAINS

GRILLED TUNA STEAK 25

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

GRILLED MONKFISH 34

Grilled monkfish with crevette prawns, courgette & couscous, finished with a spicy mole sauce

60 DAY DRY AGED TOMAHAWK (1.2KG) 95

Ideal for sharing between two

SUNDAY SHARING ROAST

AVAILABLE EVERY SUNDAY
FROM 12 - 6PM



THECUTANDCRAFT.CO.UK