



Brunch **MENU**

THECUTANDCRAFT.CO.UK

BRUNCH MENU

FULL ENGLISH BREAKFAST 15

Cumberland sausage,
crispy pancetta, free range fried eggs,
hash browns, roasted tomato,
flat mushroom, baked beans
Served with white or granary bread
Add Bury black pudding +2.5

STEAK & EGGS 15

Rump steak, fried free range eggs,
hash browns

AVOCADO ON TOAST vG 13

Smashed avocado, vegan cream
cheese, wilted baby spinach, confit
cherry tomatoes, toasted walnuts,
spiced pumpkin seeds

Add free range poached eggs V +3

*Add The Cut & Craft House
Cured salmon +4*

TURKISH EGGS v 14

Poached free range eggs, yoghurt,
asparagus, halloumi, pickled red onions,
chilli dressing, pitta bread

FRUIT & YOGHURT vG 13

Kiwi, mango & passion fruit compote,
granola, pistachios

HOMEMADE PANCAKES 13

Crispy pancetta, toasted walnuts,
maple syrup

or

Nutella, berries, vanilla
Chantilly cream V

EGGS BENEDICT 13

Charred Serrano ham, free range
poached eggs, Hollandaise sauce

EGGS ROYALE 13

The Cut & Craft house cured salmon,
free range poached eggs, watercress,
Hollandaise sauce

CRISPY PANCETTA & EGG MUFFIN 13

Classic breakfast sandwich with
fried egg, hash browns

THE BRUNCH CLUB

ANY BRUNCH DISH, A FRESH JUICE AND YOUR CHOICE OF TEA OR COFFEE
18.5 PER PERSON

Available every weekend during brunch service

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