



Non-Gluten
MENU

THECUTANDCRAFT.CO.UK

NIBBLES

SPICED OLIVES VG	6
GRILLED PADRON PEPPERS V Charred lime	6

CARLINGFORD OYSTERS

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

CAVIAR 30g

Crème fraiche, 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

PEAR & BLUE CHEESE SALAD V/LU/EV
Baby spinach, mixed salad leaves, toasted walnuts

MEATBALLS LU/EV
Spicy tomato sauce, toasted gluten free bread

CLASSIC PRAWN COCKTAIL LU/EV
Baby gem lettuce, avocado, Marie Rose sauce

HAZELNUT HUMMUS VG/LU/EV
Roasted hazelnuts, house pickles, toasted gluten free bread

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, gluten free bread

KING PRAWNS 16
Spinach, chilli, lemon & butter sauce, toasted gluten free bread

BRITISH PORK BELLY 14
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 <i>Best served medium rare</i>	19
FILLET 250g	40
RIB-EYE 300g	36
SIRLOIN 300g	35
RUMP 300g	29
T-BONE 500g	58
CHATEAUBRIAND 600g <i>Ideal for sharing between two</i>	94

SAUCES

4

- PEPPERCORN
- BLUE CHEESE V
- BONE MARROW GRAVY
- CHIMICHURRI VG

SIDES

♦ SKIN ON FRIES VG	6	♦ CHARRED TENDERSTEM BROCCOLI VG	6.5
♦ CHUNKY CHIPS VG	6.5	Chilli, garlic	
♦ TRUFFLE & PARMESAN FRIES	7	♦ CREAMED SPINACH V	6.5
♦ LETTUCE & HERB SALAD VG	6	Grated fresh farmhouse cheese	
♦ DAUPHINOISE POTATOES	6.5	♦ ALIGOT MASHED POTATOES	6.5
<i>Add white truffle oil</i>	+2	Rich cheesy mash	

SIGNATURE DISHES

GRILLED SEA BASS FILLETS 27
Pavé potato, gremolata, creamy saffron & caviar sauce

FREE RANGE CHICKEN BREAST 26
Pavé potato, sweetcorn velouté, black garlic purée, shimeji mushrooms,
spicy lime & herb sauce

FAJITAS V 22
Grilled halloumi, roasted peppers, onions, warm gluten free tortilla wraps,
guacamole, salsa, chive sour cream
Add free range British chicken breast +5
Add king prawns +8
Add rump steak +8

CRISPY CORN GNOCCHI VG/EV 22
Celery root & spinach purée, wild mushrooms, tempura enoki, porcini sauce

THE CUT & CRAFT BURGER LU/EV 22
Two beef steak patties, gluten free bun, British cheddar cheese,
shredded lettuce, gherkins, red onion, skin on chips, signature sauce
Add crispy pancetta +2.5

RUMP STEAK EV
Minimum 60 day aged steak served with green salad leaves &
bone marrow gravy

FILLET OF SEABASS LU/EV
Pavé potato, broccoli, tomato & caper dressing

STEAK & CHIPS 200G/LU
Minimum 60 day aged rump steak served with skin on chips
Add steak sauce:
Peppercorn / Blue Cheese V / Chimichurri VG, Bone Marrow Gravy

GRILLED HALLOUMI SALAD LU/EV 18
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

THE CUT & CRAFT CAESAR 22
Free range chicken breast, anchovies, romaine lettuce, grated aged
Parmesan, homemade gluten free croutons
Add crispy pancetta +2.5

V Suitable for vegetarians - VG Suitable for vegans - LU Available on lunch set menu,
excluding December & Bank Holidays - EV Available on evening set menu
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