

GROUP DINING BOOKLET



LEEDS

Located in the vibrant city of Leeds, The Cut & Craft is where tradition meets innovation. Set in a beautifully restored building with sleek, modern decor, our restaurant offers a stunning backdrop for your next special occasion or business event.

Located in the Iuxurious Victoria Quarter, The Cut & Craft Leeds occupies a site with deep historical roots. The building was formerly Collinson's Café, renowned for its live music and elegant atmosphere.

Notably, Wallace Hartley, the Titanic's bandmaster, played here before his fateful voyage. Our restaurant preserves this rich history while offering a modern and luxurious dining experience

With a rich history and a reputation for exceptional service, The Cut & Craft has become a favourite destination for those who want more than just a meal — they want an experience.



Large parties | 8+ Partial venue hire | 30+ Full venue hire | 155 seated, 185 standing

LEEDS | CHARLOTTE@THECUTANDCRAFT.CO.UK THECUTANDCRAFT.CO.UK



The Cut & Craft is ideal for any special occasion, whether it's an intimate dinner with close friends or a large corporate gathering. We offer exceptional service, a carefully curated menu, and a luxurious ambiance, making it the perfect choice for birthdays, weddings, anniversaries, and business lunches.

Our semi-private dining spaces are designed to cater to your needs, combining elegant decor with modern touches that create an inviting and comfortable environment for your guests. Our exquisite selection of seasonal dishes will make every event feel special and tailor-made for you.

If you're looking for a semi-private space in Leeds for your next special occasion, birthday or corporate lunch, The Cut & Craft offers historic, elegant settings and can cater to a variety of different events.

From large party bookings to private hire of either our full mezzanine floor, or full Leeds venue, our restaurant is perfectly located in the city centre and we are here to make your next event extra special.

Our stunning Leeds venue can seat up to 155 for large dining parties, with plenty of room for up to 185 guests for full private venue hire. It can also cater to dinners, parties, or bespoke drink and canapé receptions. Get in touch today to discuss your next event.



Large parties | 8+ Partial venue hire | 30+ Full venue hire | 155 seated, 185 standing

LEEDS | CHARLOTTE@THECUTANDCRAFT.CO.UK THECUTANDCRAFT.CO.UK









"The Cut and Craft is oozing with style but has the substance to match" The Yorkshire Evening Post

The Cut & Craft was inspired by a love of great steak, elegant dining and a passion for repurposing beautiful, historic buildings.

Our restaurants seamlessly blend elegance and glamour to create a unique and timeless dining experience for our guests. From our first restaurant in York's historic St Sampson's Square, to further openings in Leeds and Manchester, we have become an in demand destination for premium dining and special events, finding a unique way to recapture the sophistication and luxury of restaurants of the past.

Our menus revolve around the best ingredients we can find be that 60 day aged Aberdeen Angus steaks, sustainable seafood from the British coast, seasonal fruit and vegetables, or locally-crafted drinks.

We pride ourselves on offering affordable luxury to everyone, making The Cut & Craft the perfect home for your next special occasion or celebration.





LARGE PARTIES

Host your celebrations and meetings with us with one of our large party options.

Our largest tables seat 12, but for larger parties you can reserve nearby tables to elevate your experience and create a private area suited to your needs.

Please get in touch with our reservations team should you wish for a bespoke menu or to pre-order any bottles of our fabulous wines to add that special The Cut & Craft touch to your booking.



Large parties 8+ Pre-order bottles of wine to your table Bespoke cocktail menus available on request



FULL MEZZANINE HIRE

Our Mezzanine floor is perfect for your every occasion. Host your party in our upstairs grand floor for a corporate event, or hold your loved ones' special occasions with us under our iconic dome.

Enjoy a bespoke menu as a formal dinner, or choose canapés from our new menu for a more relaxed networking occasion.

Whether you're looking for special decorations, help with booking entertainment, or the creation of a signature cocktail list to wow your guests, our dedicated Guest Experience Manager is on hand to bring your every wish to life.



Large parties 30+ Drinks reception with canapés or formal dinner Bespoke cocktail menus available on request







FULL VENUE HIRE

Enjoy full exclusive use of The Cut & Craft Leeds. Our stunning venue seats up to 155 guests across both floors, and can cater to as many as 185 standing for a beautiful drink and canapé reception.

Our canapés are handcrafted by our chefs, and whilst we have a varied menu available, we are always happy to hear and recreate your favourites.

Create bespoke drink menus with our Guest Experience Manager perfect for your occasion, and let us help you create the most spectacular event in Leeds' most iconic restaurant.

Champagne and cocktail receptions are available on arrival alongside sumptuous canapés created by our talented chefs at The Cut & Craft.



Full venue hire I 155 seated, 185 standing Drinks reception, canapés, special menus Prices on request

GROUP DINING MENUS THE MATCHAM MENU

2 COURSES £50 | 3 COURSES £58

STARTER & MAIN | STARTER, MAIN & DESSERT

TO BEGIN

Enjoy a selection of homemade warm bread, flavoured butter and spiced olives to start

STARTERS

BAKED GOATS CHEESE **V GF available**Heritage beetroot, baby figs, walnuts, maple & mustard dressing

KING PRAWNS **GF available** Spinach, lemon & butter sauce, toasted sourdough

BRITISH PORK BELLY **GF available** Bury black pudding, crackling, chorizo & smoked cannellini bean purée

HERITAGE TOMATO TARTARE **VG GF available**Basil snow, balsamic strawberries & toasted sourdough

MAINS

GRILLED SEA BASS FILLET **GF available**Duchess potatoes, gremolata, hazelnut & cauliflower sauce

RUMP STEAK (300G) **GF available** Skin on fries & your choice of sauce

HERB-STUFFED CHICKEN BREAST **GF available** Crispy pavé potato, black truffle purée, king oyster mushroom, Champagne sauce

VEGAN SHEPHERD'S PIE **VG**Slow cooked lentils, wild forest mushrooms, baby spinach, sweet potato purée
Served with an English lettuce & herb salad

DESSERT

STICKY TOFFEE PUDDING **V GF**Vanilla ice cream

CHOCOLATE BISCOFF SHELL **VG**Chocolate shell, Biscoff cream cheese filling, berries & pomegranate sorbet

YORKSHIRE ICE CREAM **V GF** / SORBET **VG GF**Dark Chocolate | Vanilla | Peach Sorbet
2 scoops

GROUP DINING MENUS THE WALTERS MENU

2 COURSES £65 | 3 COURSES £75

STARTER & MAIN | STARTER, MAIN & DESSERT

TO BEGIN

Enjoy a selection of homemade warm bread, flavoured butter and spiced olives to start

STARTERS

FORAGED WILD MUSHROOMS **V GF available**Black truffle purée, smoked leek sauce, crispy pavé potato

SEARED KING SCALLOPS **GF available** Black caviar, celeriac & spinach purée, pickled red onion, spicy yuzu sauce

BEEF FILLET TARTARE Hand-cut, dry aged fillet, shallots, mustard dressing, breaded yolk & toasted sourdough

> HAZELNUT HUMMUS **VG GF available** House pickles, toasted sourdough

MAINS

SIRLOIN STEAK (300g) **GF** Skin on fries & your choice of sauce

CAJUN MONKFISH **GF** available Corn humita, spinach, smoked cherry harissa sauce

HERB-STUFFED CHICKEN BREAST **GF available** Crispy pavé potato, black truffle purée, king oyster mushroom, Champagne sauce

REDEFINE FLANK STEAK **VG**Skin on fries & chimichurri

DESSERT

CHAMPAGNE BABA **V** Vanilla Chantilly cream, mango & passion fruit

STICKY TOFFEE PUDDING **V GF**Vanilla ice cream

CHOCOLATE BISCOFF SHELL **VG**Chocolate shell, Biscoff cream cheese filling, berries & watermelon sorbet

YORKSHIRE ICE CREAM **V GF** / SORBET **VG GF**Pistachio | Dark Chocolate | Vanilla | Peach Sorbet | Watermelon Sorbet
2 scoops

ARTISANAL CHEESE BOARD **V**A selection of three local, national and international cheese, grapes, crackers, celery & apple chutney

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.

CANAPÉ MENU

5 FOR £15PP | 5 FOR £20PP | 5 FOR £25PP

CHOOSE ONE OF THE MENUS BELOW

SILVER- £15PP

HERITAGE TOMATO & MICRO BASIL CROSTINI VG

GOATS CHEESE MOUSSE, BEETROOT, MUSHROOM POWDER VG

PRAWN COCKTAIL TARTLET, ORANGE, BABY GEM

CRISPY PORK BELLY, SPICED APPLE GEL, CHILLI JAM

SRIRACHA CHICKEN SKEWER

GOLD- £20PP

PEA & PARMESAN ARANCINI

MINI FALAFFI BURGER VG

CRISPY PORK BELLY, SPICED APPLE GEL, CHILLI JAM
SIRLOIN STEAK SKEWER, CHIMICHURRI SAUCE
SMOKED SALMON, DILL SOUR CREAM, CROSTINI

PLATINUM - £25 PP

SCALLOP, WASABI MAYO, LEMON

HAZELNUT HUMMUS CROSTINI, PICKLED VEG VG

BEEF TARTARE & EGG YOLK CROSTINI

BEEF STEAK SKEWER, CHIMICHURRI

BLUE CHEESE, PEAR AND HAZELNUT TARTLET V



CONTACT

For Large Party Bookings over eight guests, or to discuss Private Hire of our Mezzanine and full Leeds restaurant, please contact our dedicated Guest Experience Manager for more details at charlotte@thecutandcraft.co.uk

