THE

CUT & CRAFT

STEAK RESTAURANTS

GROUP DINING BOOKLET

MANCHESTER

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MANCHESTER

Welcome to The Cut & Craft Manchester, nestled in the heart of the city centre in the Grade II* listed former Manchester and Salford Bank.

Found on Mosley Street, The Cut & Craft offers a unique blend of contemporary dining and rich history seven days a week..Serving up quality steak, seafood, fine wines and cocktails, it is breathing new life into the former Manchester and Salford Bank.

Designed for the bank by famed Mancunian architect Edward Walters, also behind the city's impressive Free Trade Hall, the site was later taken over by the Royal Bank of Scotland (2001-2020) before becoming home to The Cut & Craft in 2025.

Today, we aim to not only provide exceptional food and service but to also educate our guests on the finest dining experiences. Our menu is crafted with locally sourced ingredients to offer a luxury experience that remains accessible for all.

Large parties | 12+
Partial venue hire | 24+
Full venue hire | 150+

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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 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 private venue or dining room in Manchester 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 beautiful former bank vault The Edward Walters Suite, Palazzo table or full Grade-II* Listed Manchester venue, our restaurant is perfectly located in the city centre and we are here to make your next event extra special.

Our stunning Manchester venue can seat up to 150 for large dining parties, with plenty of room for up to 190 guests for full private venue hire. It can also cater to dinners, parties, boardroom meetings, or bespoke drink and canapé receptions. Get in touch today to discuss your next event.

Large parties | 12+
Partial venue hire | 18+
Full venue hire | 150 seated, 200 standing

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EDWARD WALTERS
SUITE

THE

CUT & CRAFT

STEAK RESTAURANTS

"The Cut and Craft is a stunning addition to Manchester's dining scene"
Secret Manchester

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.

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LARGE PARTIES

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

Our largest table The Palazzo seats 14, but for bigger parties you can reserve nearby tables to elevate your experience and create a semi-private area suited to your needs.

Alternatively, we have a private space available in our Edward Walters Suite in the former vaults with its own private bar area and room for 26 seated guests or up to 45 standing.

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 | 12+
Pre-order bottles of wine to your table
Select one of our set menus

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THE CUT & CRAFT STEAK RESTAURANTS

THE EDWARD WALTERS SUITE

Our private dining room The Edward Walters Suite hosts a maximum of 24 seated guests or 45 standing, and boasts its own private bar area. Perfect for your every occasion, host an intimate party in our subterranean former bank vault in luxe, elegant settings.

Enjoy a special menu as a formal dinner, or choose drinks and canapés from our chef's list for a more relaxed networking occasion. The suite is also set up to cater to corporate meetings, networking events and private celebrations.

For private hire of The Edward Walters Suite, we ask for you to select a set menu or opt for a drinks and canapé reception. Prices on request.

Up to 26 guests seated, 45 standing
Drinks reception with canapés or formal dinner
Corporate boardroom hire available with catering

THE CUT & CRAFT
STEAK RESTAURANTS

FULL VENUE HIRE

Enjoy full exclusive use of The Cut & Craft Manchester. Our stunning 150 cover restaurant and bar seats a large number of guests across both floors, and can cater to up to 200 standing for beautiful drink and canapé receptions.

Our canapés are handcrafted by our chefs, and whilst we have a varied menu available, we are always happy to 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 Manchester's most iconic restaurant.

Champagne and cocktail receptions are available on arrival alongside sumptuous canapés created by our talented chefs at The Cut & Craft. Our venue is also available to hire for filming and photo shoots on request.

Full venue hire | 150 seated, 200 standing
Drinks reception, canapés, set menus
Prices on request

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GROUP DINING MENUS

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 aiol

THE CUT & CRAFT HOUSE CURED SALMON **GF available**
Lime & dill mascarpone, pickled cucumber, sesame crackers

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

WILD MUSHROOM PATÉ **VG**
Caramelised onion chutney, toasted sourdough

MAINS

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 **GF Available**
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

DESSERT

MANGO & PASSIONFRUIT CHEESECAKE **VG GF**
Coconut ice cream

PAVLOVA **V GF**
Mascarpone, mixed berries

HOMEMADE WARM RICH CHOCOLATE BROWNIE **V**
Vanilla ice cream

CHOCOLATE & RASPBERRY MOUSSE **V**
Chocolate brownie,raspberry coulis

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.

GROUP DINING MENUS

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 **VG GF available**
Roasted hazelnuts, house pickles, toasted sourdough

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

THE CUT & CRAFT HOUSE CURED SALMON **GF available**
Lime & dill mascarpone, pickled cucumber, sesame crackers

TRUFFLE POTATO CROQUETTES **V**
Mustard & beetroot purée, black truffle mayonnaise

FILLET CARPACCIO **GF**
Beef jus aioli, horseradish dressing, Parmesan

MAINS

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

FREE RANGE CHICKEN BREAST **GF Available**
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 a sauce of your choice
Upgrade to Fillet Steak (250G) + 8

DESSERT

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 £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 FALAFEL BURGER VG

CRISPY PORK BELLY, SPICED APPLE GEL, CHILLI JAM

SIRLOIN STEAK SKEWER, CHIMICHURRI SAUCE

SMOKED SALMON, DILL SOUR CREAM, CROSTINI

PLATINUM - £25PP

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

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CONTACT

For Large Party Bookings over twelve guests, Private Dining in our Edward Walters Suite, or to discuss private hire of our full Manchester restaurant, please contact our Guest Experience Manager at shannon@thecutandcraft.co.uk.

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