

THE
CUT & CRAFT
STEAK RESTAURANTS

GROUP DINING BOOKLET
YORK

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YORK

Situated in St. Sampson's Square, The Cut & Craft York is our original location, deeply rooted in the city's history. The area has been known for its meat markets since the 12th century, and our restaurant continues this legacy by offering premium steaks and a variety of dining options. Close to landmarks like the York Shambles and York Minster, our venue combines historical charm with modern luxury.

With our elegant interior, incredible menu, and impeccable service, we are proud to provide the ideal venue for a range of events, from intimate dinners to grand celebrations. Whether you are planning a corporate lunch, a family celebration, or a romantic dinner, The Cut & Craft York is the perfect choice.

We offer an exclusive semi-private dining experience, where the focus is entirely on you and your guests. Our unique setting, combined with a luxurious and relaxed atmosphere, ensures that every event is a truly special occasion.



Large parties | 12+
Partial venue hire | 25+
Full venue hire | 145 seated, 165 standing

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The Cut & Craft York 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 mezzanine 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 semi-private area in York 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.

Our semi-private dining areas are designed to offer an intimate and luxurious experience, complemented by a menu featuring 60-day aged Aberdeen Angus steaks, sustainable seafood, and an array of vegan options. The historical ambiance enhances the uniqueness of any occasion.

Our stunning York venue can seat up to 145 for large dining parties, with plenty of room for up to 165 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 | 25+
Full venue hire | 145 seated, 165 standing

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LARGE PARTIES

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

Our largest tables seat 8-12, but for larger parties you can reserve one of our elevated sections and create a semi-private area suited to your needs.

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



Large parties & group dining | 12+
Set and bespoke menus
Prices on request



THE COPPER SECTION

Our Copper Section is available for semi-private hire, bookable for 24-30 seated guests. Diners can opt for one of our carefully crafted set menus, or work with our Guest Experience Team to create something more bespoke.

Set menu options start at three courses for £64pp. Our dedicated Guest Experience Manager can also work alongside you to provide any additional touches to make your booking extra special.

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.



Semi-private mezzanine hire | 24-30 guests
Set menus
Prices on request



ST SAMPSON'S SECTION

Our St Sampson's Section is defined by its alcoves, exposed brick walls, historic pictures of York and deep booth seating. Available for semi-private hire, it features 5 booths seating up to 6 guests each, plus an additional table of 4.

Available for semi-private hire, our St Sampson's Section is bookable for 25-34 seated guests. Diners can opt for one of our carefully crafted set menus, and work with our Guest Experience Team to add any extra finishing touches.

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



Semi-private mezzanine hire | 25-34 guests
Set menus
Prices on request



FULL VENUE HIRE

Enjoy full exclusive use of The Cut & Craft York with our full venue hire option. Our stunning venue seats up to 145 guests across its ground floor, and can cater to as many as 165 more for a beautiful drinks and canapé reception.

Our set menus and canapés are all handcrafted by our chefs and we have a varied selection of group dining menus available.

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

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



Full venue hire | 145 seated, 165 standing
Drinks reception, canapés, bespoke menus
Prices on request

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 aioli

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

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

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

Price is per person. An optional 10% 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.

CONTACT

For Large Party Bookings over 13 guests, Semi-Private Hire of our Sections or Private Hire of our full York restaurant, please contact our dedicated Guest Experience Manager for more details at kayleigh@thecutandcraft.co.uk.

