



GROUP DINING BOOKLET
YORK

YORK | [KAYLEIGH@THECUTANDCRAFT.CO.UK](mailto:kayleigh@thecutandcraft.co.uk)
[THECUTANDCRAFT.CO.UK](http://thecutandcraft.co.uk)



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

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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 two courses for £50pp, or three courses for £58pp. 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

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ST SAMPSON'S SECTION

Our St Sampsons 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

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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

2 COURSES £50 | 3 COURSES £58

STARTER & MAIN | STARTER, MAIN & DESSERT

T O B E G I N

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

S T A R T E R S

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

M A I N S

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

D E S S E R T

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

T O B E G I N

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

S T A R T E R S

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

M A I N S

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

D E S S E R T

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 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 12 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.

