

## NIBBLES

### SPICED OLIVES VG 5.00

Marinated Cerignola olives in chilli, lemon and garlic

### EDAMAME BEANS V 5.00

Toasted with Japanese spices & lime

### DAILY BAKED BRIOCHE

#### LOAF V 6.00

With chilli and herb butter

### SALTED SMOKED

#### ALMONDS VG 5.00

## FRESH OYSTERS

SERVED ON ICE WITH TABASCO, FRESH LEMON, SHERRY VINEGAR AND SHALLOT SAUCE

Each 3.95 · Six 23.00

## STARTERS

### STEAMED MUSSELS WITH CRUSTY BREAD 12.00

Creamy white wine & garlic sauce or Thai green curry with lime & chilli

### KING PRAWNS 12.00

King Prawns pan fried in chilli, garlic and butter. Served with toasted sourdough

### SEAFOOD TEMPURA 14.00

Scallops, king prawns & monkfish, Samphire seasoned with Japanese spice and sriracha mayonnaise

### HARISSA HOUMOUS VG 9.00

Toasted pine nuts, spiced pumpkin seeds, pomegranate seeds, grilled padron peppers, spiced olives & warm bread

### CRISPY CALAMARI 11.00

Lemon & pepper seasoning served with lemon mayonnaise

### HANDMADE MEATBALLS 10.00

In a spicy tomato sauce with parmesan & toasted sourdough

### CRISPY PORK BELLY 9.95

With spicy mixed beans and chorizo stew

### SPICED LAMB CROQUETTES 11.00

With pea veloute & chilli dressing

### BEEF TARTARE 14.95

Hand-cut dried aged sirloin beef in a shallot, mustard and chilli & herb dressing, breaded yolk and sesame crouton.

### TRUFFLE GARLIC MUSHROOMS V 9.50

With oyster, chestnut & button mushrooms In a rich creamy sauce with toasted sourdough

### GRILLED GOAT'S CHEESE V 9.95

Grilled goat's cheese with marinated beetroot, rocket, figs & walnut dressing

### TEMPURA ASPARAGUS, OYSTER MUSHROOMS & PIQUILLO PEPPER VG 9.00

served with Sriracha mayonnaise

### TRUFFLE POTATO CROQUETTES V 9.50

Mustard Beetroot purée & black truffle mayonnaise

Add black caviar £1.50

### TUNA SASHIMI 14.95

Caviar, sesame crouton, pickled fennel, wasabi mayonnaise, chilli & lime dressing

### SEARED KING SCALLOPS 15.95

Black Caviar, celery root purée, braised fennel & brandy sauce

## HOMEMADE SMOKED CHICKEN WINGS

12.00

Sautéed for a crispy finished with a choice of dip:

SPICY BUFFALO · KOREAN SWEET & SPICY  
HOMEMADE BBQ SAUCE

V Suitable for vegetarians · VG Suitable for vegans

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 advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights stated are prior to cooking. Additional allergen information is available on request – please ask your server for further information.

# THE CUT & CRAFT

## 10oz FLAT IRON STEAK • 14.00

### OUR SIGNATURE FLAT IRON STEAK

Served with a grilled tomato. Best served medium rare.

## PREMIUM STEAK CUTS

### MINIMUM 28 DAYS HIMALAYAN SALT-AGED BRITISH QUALITY BEEF

Sourced exclusively for The Cut & Craft. Grilled to your liking & served with a grilled tomato.

**FILLET**  
(8oz) 30.00

**T-BONE**  
(18oz) 39.00

**SIRLOIN**  
(10oz) 26.00

**SIRLOIN ON THE BONE**  
(16oz) 35.00

**RIB-EYE**  
(8oz) 23.00

**RIBEYE ON THE BONE**  
(16oz) 35.00

**CHATEAUBRIAND (20oz) 80.00**

**TOMAHAWK (32oz) 75.00**

Add prawns skewer with your steak £6.50

## CHOICE OF HOUSE CHIPS

### ALL SERVED WITH OUR SECRET SEASONING

- ★ Skin on seasoned chips VG 4.75
- ★ Sweet potato wedges VG 5.75
- ★ Chunky gastro chips VG 5.25
- ★ Truffle & parmesan chips V 5.95
- ★ Waffle fries with cheese sauce & pulled beef 6.95
- ★ Japanese spiced Curly fries V 5.50

## ADD SAUCES & SIDES

SAUCES: PEPPERCORN 3.75 · BLUE CHEESE 3.75  
CHIMICHURRI VG 3.25 · TRUFFLE CHEESE 4.75  
CREAMY MUSTARD & MUSHROOM 3.75 · BÉARNAISE 3.75

- ★ Panko crumbled onion rings VG 5.00
- ★ French beans with shallots & peas VG 5.50
- ★ Daily baked brioche loaf V 6.00
- ★ Roasted honey-glazed carrot & beetroot with toasted walnuts & goats cheese crumb V 6.00
- ★ Creamy mashed potato V 4.75 (Add white truffle oil 1.95)
- ★ Steamed tenderstem broccoli with chilli and garlic VG 5.50
- ★ Dauphinois potatoes 5.50
- ★ Charred harissa baby gem & toasted pine nuts with shaved parmesan 5.50
- ★ Truffle cauliflower & broccolini cheese V 6.00
- ★ Mac 'n' cheese V 7.50 (Add white truffle oil 1.95)
- ★ Grilled asparagus & spinach VG 5.50
- ★ Roasted spicy potato & mixed peppers with sour cream V 5.50
- ★ House salad V 5.00
- ★ Heritage Tomato salad with pickled onion, pine nuts & herb dressing VG 5.50

## SIGNATURE DISHES

### PAN SEARED HALIBUT FILLET 32.00

Grilled asparagus, caviar, clams with a champagne sauce

### EAST COAST FISH & CHIPS 17.95

Traditionally battered fish, chips, minted mushy peas, homemade tartar sauce

### PAN ROASTED SEA BASS FILLETS 24.00

Dauphinoise potatoes, tenderstem broccoli, creamy Saffron sauce & chilli dressing

### BRAISED BEEF 24.00

Served with button mushrooms & silver onions in a red wine sauce, creamy mashed potato and topped with parsnips crisps

### TRIO OF LAMB 28.00

Spiced lamb cutlet, herb crusted lamb rump, pulled lamb shoulder croquette on a bed of pea & mint veloute with a lamb jus. *Serve medium or well done*

### HONEY & BALSAMIC GLAZED DUCK BREAST 27.00

Smoked carrot purée, charred baby gem, pickled fennel, pomegranate seed, crispy pancetta, madeira & blackberry sauce. *Serve pink or well done*

### FAJITAS V 18.00

Sizzling plate with grilled halloumi, roasted peppers and onions. Served with warm tortilla wraps and homemade guacamole, salsa and chive sour cream. *Add grilled chicken breast 5.00. Add fillet steak strips 7.00*

### SPICED LENTIL & CAULIFLOWER PIE VG 17.50

served in a bed of butternut squash purée, toasted pine nuts & pumpkin seeds in a vegan gravy

## CRAFT BURGERS

Served with chips and a daily fresh-baked sesame seed brioche bun

### CHEESE BURGER 17.75

Two beef patties, cheddar cheese, rocket, gherkin, sliced tomatoes & onion with our signature burger sauce

### CHICKEN BURGER 17.50

Crispy with hot buffalo sauce or herb marinated grilled chicken breast, sliced tomatoes, gherkins, baby gem lettuce, onions, cheddar cheese & our signature burger sauce

### FALAFEL BURGER & SMASHED AVOCADO VG 17.25

Sliced Tomato, pickled vegetables, fresh rocket & Sriracha vegan mayonnaise and vegan bun

**Add:** Pulled beef or bbq pulled pork 2.50 **Add:** Fried egg 1.50 **Add:** Roasted mushrooms, white truffle oil 2.00

## HOMEMADE SMOKED BABY BACK PORK RIBS

Limited daily availability

Full rack of ribs served with waffle fries · 25.00

KOREAN SWEET & SPICY SAUCE  
TERIYAKI & SESAME SEEDS · HOMEMADE BBQ SAUCE

## SALADS

### CAESAR 12.00

Croutons, romaine lettuce, soft boiled egg, aged parmesan cheese  
*Add grilled chicken breast 5.00 / Add bacon 2.00*

### HARISSA CHICKEN & HOUMOUS 16.95

Marinated chicken breast, harissa houmous, rocket, pomegranate, roasted red peppers and topped with crumbled goats cheese, spiced pumpkin seeds and lemon dressing

### STEAK & KING PRAWNS 18.00

With beetroot, pickled vegetables & spiced pepper coulis, bulgur, baby gem, spiced pumpkin seed, pomegranate seeds & sweet potato crisps



LOCAL AND INDEPENDENT

THE

# CUT & CRAFT

STEAK & BEER



TURN OVER FOR MENU >