

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

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

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.

CUT & CRAFT

LOCAL AND INDEPENDENT
THE

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

SIRLOIN (10oz) 26.00

RIB-EYE (8oz) 23.00

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
- ★ Chunky gastro chips VG 5.25
- ★ Waffle fries with cheese sauce & pulled beef 6.95
- ★ Sweet potato wedges VG 5.75
- ★ Truffle & parmesan chips V 5.95
- ★ 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
- ★ Daily baked brioche loaf V 6.00
- ★ Creamy mashed potato V 4.75 (Add white truffle oil 1.95)
- ★ Dauphinois potatoes 5.50
- ★ Truffle cauliflower & broccolini cheese V 6.00
- ★ Grilled asparagus & spinach VG 5.50
- ★ Mac 'n' cheese V 7.50 (Add white truffle oil 1.95)
- ★ Roasted spicy potato & mixed peppers with sour cream V 5.50
- ★ House salad V 5.00
- ★ French beans with shallots & peas VG 5.50
- ★ Roasted honey-glazed carrot & beetroot with toasted walnuts & goats cheese crumb V 6.00
- ★ Steamed tenderstem broccoli with chilli and garlic VG 5.50
- ★ Charred harissa baby gem & toasted pine nuts with shaved parmesan 5.50
- ★ Heritage Tomato salad with pickled onion, pine nuts & herb dressing VG 5.50

SIGNATURE DISHES

PAN ROASTED SEA BASS FILLETS 21.95

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

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

EAST COAST FISH & CHIPS 17.95

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

CRAFT BURGERS

Prepared daily by our in-house butcher, served with chips and a daily fresh-baked sesame seed brioche bun.

FARM HOUSE BEEF BURGER 17.95

Two beef patties, butcher-cut bacon, fried egg, sharp cheddar cheese, gherkins, baby gem, tomato, onion & our signature burger sauce

FORESTS BEEF BURGER 17.75

Two beef patties, grilled mushroom & mozzarella cheese, caramelised onion, crispy onion, tomato, gherkin, rocket & truffle aioli

BEEF BURGER & BBQ PULLED PORK 17.95

Two beef patties, butcher-cut bacon, cheddar cheese, rocket, sliced tomato, onion, bbq & our signature burger sauce

BEEF BURGER & CAMEMBERT CHEESE 17.75

Two beef patties, caramelised onion, tomato, rocket, jalapeño & our signature burger sauce

CHICKEN BURGER 17.50

Crispy with hot buffalo sauce or herb marinated grilled chicken breast, tomatoes, gherkins, baby gem lettuce, onions, cheddar cheese & signature burger sauce. Choose: crispy chicken or grilled chicken

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