



A LA CARTE MENU

NIBBLES

- MARINATED OLIVES VG** 5
- EDAMAME BEANS V** 5
Toasted with Japanese spices & lime
- DAILY BAKED BRIOCHE LOAF V** 6
With chilli and herb butter
- SALTED SMOKED ALMONDS VG** 5

FRESH OYSTERS

Served on ice with tabasco, fresh lemon, Sherry vinegar and shallot sauce

Each 3.95 • Six 23

STARTERS

- HARISSA HOUMOUS VG** 9
Toasted pine nuts, spiced pumpkin seeds, pomegranate seeds, grilled padron peppers, spiced olives & warm bread
- AVOCADO & VEGETABLE ROLLS VG** 9.5
Rice paper roll served with wasabi mayonnaise and soya dressing
- TRUFFLE POTATO CROQUETTES V** 9.5
Mustard Beetroot purée & black truffle mayonnaise
— Add black caviar +1.5
- TRUFFLE GARLIC MUSHROOMS V** 10
With oyster, chestnut & button mushrooms in a rich creamy sauce with toasted sourdough
- GRILLED GOAT'S CHEESE V** 10
Grilled goat's cheese with marinated beetroot, rocket, figs & walnut dressing
- CRISPY PORK BELLY** 10
With spicy mixed beans and chorizo stew
- HANDMADE MEATBALLS** 10
In a spicy tomato sauce with parmesan & toasted sourdough
- CRISPY CALAMARI** 11
Lemon & pepper seasoning served with lemon mayonnaise
- SPICED LAMB CROQUETTES** 12
With pea veloute & chilli dressing
- STEAMED MUSSELS WITH CRUSTY BREAD** 12
Creamy white wine & garlic sauce or Thai green curry with lime & chilli
- KING PRAWNS** 12
King Prawns pan fried in chilli, garlic and butter. Served with toasted sourdough
- SEAFOOD TEMPURA** 14
Scallops, king prawns & monkfish, Samphire seasoned with Japanese spice and sriracha mayonnaise
- BEEF TARTARE** 15
Hand-cut dried aged sirloin beef in a shallot, mustard and chilli & herb dressing, breaded yolk and sesame crouton.
- SEARED KING SCALLOPS** 17.5
Black Caviar, celery root purée, braised fennel & brandy sauce

HOMEMADE SMOKED CHICKEN WINGS 12

Sautéed for a crispy finished with a choice of dip:

SPICY BUFFALO • KOREAN SWEET & SPICY • HOMEMADE BBQ SAUCE

OUR SIGNATURE FLAT IRON STEAK

10oz FLAT IRON STEAK • 14

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 STEAK	(7oz) 34	(10oz) 45
RIBEYE	(10oz) 28	(12oz) 35
SIRLOIN	(10oz) 28	(12oz) 35

Add prawns skewer with your steak +6.5

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	5.5

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

- ♦ **Onion rings VG 5.5**
- ♦ **Daily baked brioche loaf V 6**
- ♦ **Creamy mashed potato V 5**
- Add white truffle oil +1.95
- ♦ **Dauphinois potatoes 5.5**
- ♦ **Truffle cauliflower & broccolini cheese V 6**
- ♦ **Grilled asparagus & spinach VG 6**
- ♦ **Mac 'n' cheese V 7.5**
- Add white truffle oil +1.95
- ♦ **Roasted spicy potato & mixed peppers with sour cream V 5.5**
- ♦ **House salads V 5**
- ♦ **French beans with shallots & peas VG 5.5**
- ♦ **Roasted honey-glazed carrot & beetroot with toasted walnuts & goats cheese crumb V 6**
- ♦ **Steamed tenderstem broccoli with chilli and garlic VG 5.75**
- ♦ **Heritage Tomato salad with pickled onion, pine nuts & herb dressing VG 5.5**
- ♦ **Backed potato gnocchi in aromatic tomato & cream sauce, chilli, mozzarella & parmesan cheese 6.5**
- Add chorizo +2.5

SIGNATURE DISHES

- EAST COAST FISH & CHIPS** 18
Traditionally battered fish, chips, minted mushy peas, homemade tartar sauce
- PAN ROASTED SEA BASS FILLETS** 24
Dauphinois potatoes, tenderstem broccoli, creamy Saffron sauce & chilli dressing
- BRAISED BEEF** 24
Served with button mushrooms & silver onions in a red wine sauce, creamy mashed potato and topped with parsnips crisps
- FAJITAS V** 18
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
— Add 5oz Flat Iron Steak +7
- SPICED LENTIL & CAULIFLOWER PIE VG** 17.5
Served in a bed of butternut squash purée, toasted pine nuts & pumpkin seeds in a vegan gravy

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
- FOREST 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** 17.5
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 +2.5
— Add fried egg +1.5
— Add roasted mushrooms, white truffle oil +2
— Add streaky bacon +2

SALADS

- CAESAR** 12
Croutons, romaine lettuce, soft boiled egg, aged parmesan cheese
— Add grilled chicken breast +5 / Add bacon +2
- HARISSA CHICKEN & HOUMOUS** 17
Marinated chicken breast, harissa houmous, rocket, pomegranate, roasted red peppers and topped with rumbled goats cheese, spiced pumpkin seeds and lemon dressing
- STEAK & KING PRAWNS** 18
With beetroot, pickled vegetables & spiced pepper coulis, bulgur, baby gem, spiced pumpkin seed, pomegranate seeds & sweet potato crisps

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.

www.thecutandcraft.co.uk

MS10200_MAIN_YORK

CUT & CRAFT GIFT VOUCHERS AVAILABLE

Speak to a member of staff

SUNDAY ROAST

AVAILABLE EVERY SUNDAY FROM 12PM

SIRLOIN OF BEEF 24

With roast potatoes, Yorkshire pudding, spring greens, broccolini, roasted Chantenay carrots, & parsnips with a jug of homemade gravy

THE SUNDAY SHARING ROAST 50

(FOR 2 PEOPLE)

A selection of sirloin Beef, roasted half chicken and crispy Pork Belly. Served with roasted potatoes, Yorkshire puddings, spring greens, broccoli, roasted Chantenay carrots & parsnips with a jug of homemade gravy



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