



GLUTEN FREE MENU

NIBBLES

- MARINATED OLIVES VG** 5
- EDAMAME BEANS V** 5
Toasted with Japanese spices & lime

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 & gluten free bread
- CRISPY PORK BELLY** 10
With spicy mixed beans and chorizo stew
- TRUFFLE GARLIC MUSHROOMS V** 10
With oyster, chestnut & button mushrooms in rich creamy truffle sauce with gluten free bread
- GRILLED GOAT'S CHEESE V** 10
Grilled goat's cheese with marinated beetroot, rocket, figs and walnut dressing
- HANDMADE MEAT BALLS** 10
In a spicy tomato sauce with parmesan cheese & toasted gluten free bread
- STEAMED MUSSELS WITH GLUTEN FREE BREAD** 12
Wine, garlic, creamy sauce or Thai green curry with lime & chilli
- KING PRAWNS** 12
King Prawns pan fried in chilli, garlic and butter. Served with gluten free bread
- HOMEMADE SMOKED CHICKEN WINGS** 12
Sautéed for a crispy finished with a choice of dip:
♦ Spicy buffalo ♦ BBQ sauce
- SEARED KING SCALLOPS** 17.5
Black Caviar, celery root purée, braised fennel & brandy 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

SIGNATURE DISHES

- FAJITAS V** 18
Sizzling plate with grilled halloumi, roasted peppers and onions. Served with gluten free bread and homemade guacamole, salsa and chive sour cream.
└ Add Grilled Chicken Breast +5 └ Add 5oz Flat Iron Steak +7
 - BRAISED BEEF** 24
Served with button mushrooms & silver onions in a red wine sauce, and creamy mashed potato.
 - PAN ROASTED SEA BASS FILLETS** 24
Dauphinoise potatoes, tenderstem broccoli, creamy saffron sauce & chilli oil
- ## SALAD
- HARISSA CHICKEN & HOUMOUS** 17
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
With beetroot, pickled vegetables & spiced pepper coulis, baby gem, spiced pumpkin seed & pomegranate seeds

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

ADD SAUCES & SIDES

**SAUCES: PEPPERCORN 3.75 • CHIMICHURRI VG 3.25 • TRUFFLE CHEESE 4.75
CREAMY MUSTARD & MUSHROOM 3.75 • BÉARNAISE 3.75**

- ♦ **Creamy mashed potato V 5**
- Add white truffle oil +1.95
- ♦ **Dauphinois potatoes 5.5**
- ♦ **Grilled asparagus & spinach VG 6**
- ♦ **French beans with shallots & peas VG 5.5**
- ♦ **Steamed tenderstem broccoli with chilli and garlic VG 5.75**
- ♦ **House salads V 5**
- ♦ **Truffle cauliflower & broccolini cheese V 6**
- ♦ **Roasted spicy potato & mixed peppers with sour cream V 5.5**
- ♦ **Roasted Honey glazed carrot & beetroot with toasted walnuts & goats cheese crumb V 6**
- ♦ **Heritage Tomato salad with pickled onion, pine nuts & herb dressing VG 5.5**

CRAFT BURGERS

Prepared daily by our in-house butcher, served with chips and a gluten free 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
Herb marinated grilled chicken breast, sliced tomatoes, gherkins, baby gem lettuce, onions, cheddar cheese & our signature burger sauce
└ Add crispy bacon, pulled beef, pulled pork, extra cheese +2
└ Add beef patty +3.5

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.