

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 3.50 • Six 19

STARTERS		
TRUFFLE GARLIC MUSHROOMS V		10
With oyster, chestnut & button mushrooms In a rich creamy sauce with toasted sourdough		
GRILLED GOAT’S CHEESE V		10
Marinated beetroot, rocket, figs & walnut dressing		
TRUFFLE POTATO CROQUETTES V		10
Mustard Beetroot purée & black truffle mayonnaise		
FRENCH ONION SOUP		9.5
Croutons, Gruyère & parmesan cheese		
CRISPY PORK BELLY		10
With spicy mixed beans and chorizo stew		
HANDMADE MEATBALLS		10
In a spicy tomato sauce with parmesan & toasted sourdough		
SPICED LAMB CROQUETTES		12
With pea veloute & chilli dressing		
BEEF TARTARE		15
Hand-cut dried aged beef fillet in a shallot, mustard, chilli & herb dressing, breaded yolk and sesame crouton.		
TUNA SASHIMI		15
Caviar, sesame crouton, pickled fennel, wasabi mayonnaise, chilli & lime dressing		
CRISPY CALAMARI		11
Lemon & pepper seasoning served with lemon mayonnaise		
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		
SEARED KING SCALLOPS		17.5
Black Caviar, celery root purée, braised fennel & brandy sauce		
LOBSTER THERMIDOR CROQUETTES		14
Black caviar		

HOMEMADE SMOKED CHICKEN WINGS 12

Sautéed for a crispy finish 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 & our secret seasoning served on hot stone board

Best served medium rare

PREMIUM STEAK CUTS

HIMALAYAN SALT-AGED BRITISH QUALITY BEEF

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

MINIMUM 28 DAYS AGED

FILLET STEAK

(7oz) 34

(10oz) 45

RIBEYE

(10oz) 28

(12oz) 35

SIRLOIN

(10oz) 28

(14oz) 37

CHATEAUBRIAND

(20oz) 85

MINIMUM 60 DAYS AGED LIMITED CUTS

CÔTE DE BOEUF

(18oz Ribeye on the bone)

48

PORTERHOUSE

(18oz T-Bone)

49

FIorentina style

(36oz T-Bone)

88

Add giant Argentinian prawns each +3.5

CHOICE OF HOUSE CHIPS

SKIN ON SEASONED CHIPS VG	4.75
WAFFLE FRIES WITH CHEESE SAUCE & PULLED BEEF	6.95
TRUFFLE & PARMESAN CHIPS V	5.95
JAPANESE SPICED CURLY FRIES V	5.5
HOME MADE CHUNKY CHIPS VG	6

ADD SAUCES & SIDES

• PEPPERCORN	3.75
• CHIMICHURRI VG	3.25
• BÉARNAISE V	3.5
• SPICY PAPRIKASH V	3.75
• BONE MARROW GRAVY	3.75
♦ ONION RINGS VG	5.5
♦ DAUPHINOISE POTATO V	5.5
♦ TRUFFLE CAULIFLOWER & BROCCOLINI CHEESE V	6
♦ GRILLED ASPARAGUS & SPINACH VG	6
♦ GARLIC BREAD V	5
Add cheese +1.50	
♦ MAC 'N' CHEESE V	7.5
Add white truffle oil +1.50	
♦ MIXED LEAF & HERB SALAD 5 WITH WALNUT DRESSING VG	
♦ FRENCH BEANS WITH SHALLOTS & PEAS VG	5.5
♦ CREAMY MASHED POTATO V	5
Add white truffle oil +1.50	
♦ ROASTED HONEY-GLAZED CARROT & BEETROOT WITH TOASTED WALNUTS & GOATS CHEESE CRUMB V	6
♦ STEAMED TENDERSTEM BROCCOLI WITH CHILLI AND GARLIC VG	5.75
♦ YORKSHIRE PUDDING & ROASTED POTATOES V	5.50

SIGNATURE DISHES	
EAST COAST FISH & CHIPS	18
Traditionally battered fish, home made chips, minted mushy peas, homemade tartar sauce	
PAN ROASTED SEA BASS FILLETS	24
Dauphinoise potato, tenderstem broccoli, creamy Saffron sauce & chilli dressing	
ROASTED COD FILLET	24
On a bed of black ink squid risotto with chilli & lime crumble	
BRAISED BEEF	24
Served with button mushrooms & silver onions in a red wine sauce, creamy mashed potato and topped with parsnips crisps	
PISTACHIO DUCK BREAST	28
Coated duck breast with herbs & pistachio, Smoked carrots puree, braised chicory, potato pave & Madeira sauce	
TRIO OF LAMB	35
Pistachio & herb lamb loin, lamb cutlet, spicy lamb croquette in a bed of pea and mint volute & red wine jus	
SUN-DRIED TOMATO & ROASTED VEGETABLE TART V	21
Mozzarella mousse, braised chicory, toasted pine nuts & pecans in a tomato Shakshuka Sauce	
AUBERGINE LASAGNA PARMESANA V	23
Layers of aubergine with tomato sauce, mozzarella & parmesan cheese top with creamy mushrooms & leek sauce	
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	

CRAFT BURGERS

Served with chips and a daily fresh-baked sesame seed brioche bun	
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	
CHEESE BURGER	17.75
Two beef patties, cheddar cheese, rocket, gherkin, sliced tomatoes & onion with our signature burger sauce	
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	13
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	20
With beetroot, pickled vegetables & spiced pepper coulis, bulgur, baby gem,spiced pumpkin seeds, 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.

MS10200_MAIN_LEEDS

CUT & CRAFT
GIFT VOUCHERS
AVAILABLE

Speak to a member of staff

SUNDAY
ROAST

AVAILABLE EVERY SUNDAY
FROM 12PM

BRUNCH

SERVED SATURDAY & SUNDAYS
9AM - 11:45AM



THECUTANDCRAFT.CO.UK