

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.	
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	48
(18oz Ribeye on the bone)	
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	
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

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	
— 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.

**CUT & CRAFT  
GIFT VOUCHERS  
AVAILABLE**

Speak to a member of staff

SUNDAY  
ROAST

AVAILABLE EVERY SUNDAY  
FROM 12PM

BRUNCH

SERVED SATURDAY & SUNDAYS  
9AM - 11:30AM



THECUTANDCRAFT.CO.UK