



GLUTEN FREE MENU

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NIBBLES

MARINATED OLIVES VG 5

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 3.5 • Six 19

STARTERS

ROASTED WILD MUSHROOM & CHERRY TOMATOES 9
On a bed of toasted sourdough & wilted spinach

SUN-DRIED TOMATO HOUMOUS 9
Toasted pine nuts, spiced pumpkin seeds, pomegranate seeds, grilled padron peppers, spiced olives & warm bread

CRISPY PORK BELLY 10
With spicy mixed beans and chorizo stew

TRUFFLE GARLIC MUSHROOMS V 9.5
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

TUNA SASHIMI 15
Caviar, pickled fennel, wasabi mayonnaise, chilli & lime dressing

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

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.

OUR SIGNATURE FLAT IRON STEAK

10oz FLAT IRON STEAK • 14

Served with a grilled tomato. 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

SIGNATURE DISHES

BEETROOT RISOTTO VG 16
Topped with roasted butternut squash, walnuts & pistachios

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

HONEY & BALSAMIC GLAZED DUCK BREAST 27
Smoked carrot purée, charred baby gem, pickled fennel, pomegranate seed, crispy pancetta, madeira & blackberry sauce. *Serve pink or well done*

CRAFT BURGERS

Prepared daily by our in-house butcher, served with chips and a gluten free bun.

CHEESE BURGER 17.75
Two beef patties, cheddar cheese, rocket, gherkin, sliced tomatoes & onion with our signature burger sauce

CHICKEN BURGER 17.5
herb marinated grilled chicken breast, sliced tomatoes, gherkins, baby gem lettuce, onions, cheddar cheese and our signature burger sauce

└ Add crispy bacon, pulled beef, pulled pork, extra cheese +2
└ Add beef patty +3

CHOICE OF HOUSE CHIPS

All served with our secret seasoning

SKIN ON SEASONED CHIPS VG	4.75
HOME MADE CHUNKY GASTRO CHIPS VG	5.25
TRUFFLE & PARMESAN CHIPS V	5.95

ADD SAUCES & SIDES

- PEPPERCORN 3.75 • CHIMICHURRI VG 3.25
- BÉARNAISE V 3.5 • SPICY PAPRIKASH V 3.75
- BONE MARROW GRAVY 3.75

- ♦ Creamy mashed potato V 5
- Add white truffle oil +1.5
- ♦ 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
- ♦ Truffle cauliflower & broccolini cheese V 6
- ♦ Roasted Honey glazed carrot & beetroot with toasted walnuts & goats cheese crumb V 6
- ♦ Grilled asparagus & spinach VG 6
- ♦ English herb salad V 5
- ♦ Mixed leaf & herb salad with walnut dressing VG 5

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

LUNCH MENU

STARTER

ROASTED WILD MUSHROOMS & CHERRY TOMATO
On a bed of toasted GF bread & wilted spinach

PRAWNS COCKTAILS
Baby gem, avocado, orange segments and Marie Rose sauce

PORK BELLY
With spicy mixed beans and chorizo stew

MAIN

FILLET OF SEA BASS
Pan-fried sea bass on a bed of saffron risotto with petit pois, rocket & parmesan

CONFIT DUCK LEG
Creamy mashed potato, crispy kale & madeira sauce

SLOW COOKED BEEF SHIN
Pulled shin of beef on toasted GF bread, cheese sauce, rocket & pickled onion, served with a jar of a beef jus & waffles fries

BEETROOT RISOTTO VG
Topped with roasted butternut squash, walnuts & pistachios

STEAK SANDWICH
Fresh GF bun, rocket, roasted tomatoes, caramelised onion and top with melted mozzarella and serve with skin on chips