



# GLUTEN FREE MENU

## NIBBLES

**MARINATED OLIVES VG** 5

### FRESH OYSTERS

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

x Three 10.5 • x Six 21

## STARTERS

**BRUSCHETTA TOMATO VG** 10

Heritage tomatoes, basil and garlic finished with extra virgin olive oil on toasted gluten free bread

**TRUFFLE GARLIC MUSHROOMS V** 11.5

Roasted mixed wild mushrooms in a rich truffle cream sauce With gluten free bread

**GRILLED GOAT'S CHEESE V** 12

Marinated beetroot with horseradish, honey & balsamic, figs & walnut dressing

**PORK BELLY** 11

Celery root puree, chilli jam & pickled fennel

**BEEF TARTARE** 15

Hand-cut dried aged beef fillet in a shallot, mustard, chilli & herb dressing with gluten free bread

**SMOKED BURRATA** 12

Charred baby gem, kimchi, pine nuts & herb dressing

**KING PRAWNS** 12.5

Samphire, chilli, wilted spinach, lemon & butter sauce with gluten free bread

**PULLED BEEF & PROVOLONE BON BON'S** 12

Cherry chimichuri & bone marrow gravy

**HARISSA HOUMOUS VG** 13

Toasted pine nuts, spiced pumpkin seeds, pomegranate seeds, grilled padron peppers, spiced olives & gluten free bread.

**ROASTED WILD MUSHROOM & CHERRY TOMATOES VG** 11

On toasted gluten free bun and wilted spinach

### STEAMED MUSSELS WITH GLUTEN FREE BREAD 12.5

Creamy white wine & garlic sauce or sriracha & coconut sauce

## SALADS

**CAESAR** 13

Gluten free croutons, romaine lettuce, soft boiled egg, aged parmesan cheese  
 Add grilled chicken breast +5  Add bacon +2

**HARISSA CHICKEN & HOUMOUS** 18

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** 20

With beetroot, spiced pepper coulis, black rice, avocado, Soya & Adzuki beans, baby gem, spiced pumpkin seeds, pomegranate seeds & sweet potato crisps

V Suitable for vegetarians • VG Suitable for vegans

An optional 10% 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 (283g) 16

Served with a grilled tomato & our secret seasoning served on a hot stone board

Best served medium rare

### PREMIUM STEAK CUTS

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

MINIMUM 60 DAYS AGED

<b>FILLET STEAK</b> 250g	37
<b>RIBEYE</b> 300g	30
<b>SIRLOIN</b> 300g	30
<b>RUMP</b> 300g	26
<b>T BONE</b> 500g	48
<b>CHATEAUBRIAND</b> 600g	85

*Ideal for sharing*

## CRAFT BURGERS

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

**REDEFINE BEEF BURGER VG** 18

Vegan brioche bun, vegan cheese, rocket, sliced tomato & onions, gherkins, vegan sriracha mayonnaise

**FARM HOUSE BEEF BURGER** 18.75

Two beef patties, butcher-cut bacon, fried egg, cheddar cheese, gherkins, baby gem, tomato, onion & our signature burger sauce

**FOREST BEEF BURGER** 18.75

Two beef patties, grilled mushroom & mozzarella cheese caramelised onion, tomato, gherkin, rocket & truffle aioli

**BEEF BURGER & BBQ PULLED PORK** 18.95

Two beef patties, butcher-cut bacon, cheddar cheese, rocket, sliced tomato, onion, BBQ & our signature burger sauce

**BEEF BURGER & BLUE CHEESE** 18.95

Two beef patties, roasted red peppers, caramelised onion, butcher-cut bacon, rocket & our signature burger sauce

**CHICKEN BURGER** 18.5

Herb marinated grilled chicken breast, sliced tomatoes, gherkins, baby gem lettuce, onions, cheddar cheese and our signature burger sauce

Add pulled beef/BBQ pulled pork +2.5

Add fried egg/roasted mushrooms/white truffle oil +1.5

Add streaky bacon +2

## ADD SAUCES

• <b>PEPPERCORN</b>	4
• <b>CHIMICHURRI VG</b>	3.75
• <b>BÉARNAISE V</b>	3.75
• <b>BONE MARROW GRAVY</b>	4
• <b>BLUE CHEESE V</b>	4

## SIDES

♦ <b>HOME MADE CHIPS VG</b> 5.5	♦ <b>MAC 'N' CHEESE V</b> 7.5
	Add white truffle oil +1.5
♦ <b>SKIN ON CHIPS VG</b> 5.5	♦ <b>MIXED LEAF &amp; HERB SALAD</b> 5
	With pomegranate & walnut dressing VG
♦ <b>MINI TATER TOTS POTATOES</b> 7	♦ <b>CHARRED MARINATED OYSTER MUSHROOMS</b> 6
With cheese sauce & pulled beef	With a cherry chimichurri sauce
♦ <b>HERITAGE TOMATO &amp; ONION SALAD VG</b> 6	♦ <b>CREAMY MASHED POTATO V</b> 5.5
With 12 year aged balsamic	Add white truffle oil +1.5
♦ <b>TRUFFLE CAULIFLOWER &amp; BROCCOLINI CHEESE V</b> 6	♦ <b>STEAMED TENDERSTEM BROCCOLI VG</b> 6
	With chilli and garlic
♦ <b>GRILLED ASPARAGUS &amp; SPINACH VG</b> 6.5	
♦ <b>DAUPHINOISE POTATO V</b> 6	

## SIGNATURE DISHES

**PAN ROASTED SEA BASS FILLETS** 24

Dauphinoise potatoes, tenderstem broccoli, creamy Saffron sauce & chilli dressing

**HALIBUT** 29.5

King prawns, samphire, cherry tomatoes, wilted spinach, chilli, lemon & butter sauce

**FAJITAS V** 20

Sizzling plate with grilled halloumi, roasted peppers and onions. Served with warm gluten free bread and home made guacamole, salsa and chive sour cream.

Add Grilled Chicken Breast +5  Add 5oz flat iron steak +7.5

## LUNCH MENU

### STARTER

**BRUSCHETTA TOMATO VG**  
English heritage tomatoes, basil and garlic finished with extra virgin olive oil on toasted gluten free bread

**GRILLED GOAT'S CHEESE V**  
Marinated beetroot with horseradish, honey & balsamic, figs & walnut dressing

**PEAR & YORKSHIRE BLUE CHEESE SALAD V**  
Baby spinach, toasted walnuts, rocket, chicory & walnut dressing

**CLASSIC PRAWN COCKTAIL**  
Baby gem, avocado, orange segments and Marie Rose sauce

**SMOOTH CHICKEN LIVER PÂTÉ**  
Red onion chutney & grilled gluten free bread

### MAIN

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

**STEAK SANDWICH**  
Gluten free bread, caramelised onions, rocket, melted mozzarella cheese & skin on chips

**AVOCADO SALAD VG**  
Pepper coulis, beetroot, rocket, baby gem, black rice, soya & adzuki beans & spiced pumpkin seeds

**200g RUMP STEAK**  
Sliced rump steak, creamy truffle mashed potato & chimichurri sauce

**SMOKED BURRATA V**  
Pea purée, spiced pumpkin seeds charred baby gem, peas, broad beans, broccoli rice, spring onions & buckwheat