



# LUNCH

MENU

[THECUTANDCRAFT.CO.UK](http://THECUTANDCRAFT.CO.UK)

# 2 COURSE - 22 / 3 COURSE - 27

MONDAY - FRIDAY / 11AM - 4PM

Excluding Bank Holidays and December

## STARTERS

### BRUSCHETTA TOMATO VG

English heritage tomatoes, basil and garlic finished with extra virgin olive oil

### GRILLED GOATS CHEESE V

Marinated beetroot with horseradish, honey & balsamic with a fig & 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, crispy onions & grilled sourdough

### TRUFFLE POTATO CROQUETTES V

Mustard beetroot purée & truffle mayonnaise

## MAINS

### FILLET OF SEA BASS

Pan-fried sea bass on a bed of saffron risotto with petit pois, rocket & Parmesan

### STEAK SANDWICH

Ciabatta bread, caramelised onions, rocket, melted mozzarella cheese & skin on chips

### BAKED GNOCCHI & CHICKEN

In a creamy cheesy leek & mushroom sauce

### SPICY CAULIFLOWER WINGS & 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

## DESSERTS

### BISCOTTI CHEESECAKE VG

With biscotti sauce

### VANILLA ICE CREAM

Chocolate sauce

### LEMON SORBET VG

### SALTED CARAMEL ICE CREAM

Toffee sauce

### CHOCOLATE & CHILLI ICE CREAM

Orange & cinnamon sauce

### HOMEMADE WARM RICH CHOCOLATE BROWNIE V

With cream or vanilla ice cream  
*GF chocolate brownie available*

## SIDES

### ◆ HOME MADE CHIPS VG 5.5

### ◆ SKIN ON CHIPS VG 5.5

### ◆ MINI TATER TOTS POTATOES 7

With cheese sauce & pulled beef

### ◆ TRUFFLE & PARMESAN CHIPS V 6.5

### ◆ HERITAGE TOMATO & ONION SALAD VG 6

With 12 year aged balsamic

### ◆ ONION RINGS VG 5.75

### ◆ DAUPHINOISE POTATO V 6

### ◆ TRUFFLE CAULIFLOWER & BROCCOLINI CHEESE V 6

### ◆ GARLIC BREAD V 6

Add cheese +2

### ◆ GRILLED ASPARAGUS & SPINACH VG 6.5

### ◆ MAC 'N' CHEESE V 7.5

Add white truffle oil +1.5

### ◆ MIXED LEAF & HERB SALAD VG 5

With walnut dressing

### ◆ CHARRED MARINATED OYSTER MUSHROOMS VG 6

With a cherry Chimichurri sauce

### ◆ CREAMY MASHED POTATO V 5.5

Add white truffle oil +1.5

### ◆ STEAMED TENDERSTEM BROCCOLI VG 6

With chilli and garlic

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.