

THE
CUT & CRAFT
STEAK RESTAURANTS

GROUP DINING BOOKLET

LEEDS | CHARLOTTE@THECUTANDCRAFT.CO.UK | 0113 831 4829
THECUTANDCRAFT.CO.UK

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STEAK RESTAURANTS

**“The Cut and Craft is oozing with style -
but has the substance to match”**

The Yorkshire Evening Post

The Cut & Craft was inspired by a love of great steak, elegant dining and a passion for repurposing beautiful, historic buildings.

Our restaurants seamlessly blend elegance and glamour to create a unique and timeless dining experience for our guests. From our first restaurant in York’s historic St Sampson’s Square, to further openings in Leeds and - very soon - Manchester, we have become an in demand destination for premium dining and special events, finding a unique way to recapture the sophistication and luxury of restaurants of the past.

Our menus revolve around the best ingredients we can find - be that 60 day aged Aberdeen Angus steaks, sustainable seafood from the British coast, seasonal fruit and vegetables, or locally-crafted drinks.





LEEDS

If you're looking for a private dining room in Leeds for your next special occasion, birthday or corporate lunch, The Cut & Craft offers historic, elegant settings and can cater to a variety of different events.

From large party bookings to private hire of either our beautiful first floor mezzanine area or full Leeds venue, located in the city centre's Victoria Quarter, we are here to make your next event extra special.

Our stunning Leeds venue can seat large dining parties, with plenty of room for a large number of guests across both floors for private dinners, parties or bespoke drink and canapé receptions.

Get in touch today to discuss your next event with our dedicated Guest Experience Manager.



Large parties
Partial venue hire
Full venue hire

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[0113 831 4829](tel:01138314829) | THECUTANDCRAFT.CO.UK



LARGE PARTIES

Host your celebrations and meetings with us with one of our large party options.

Our largest tables seat 12, but for larger parties you can reserve nearby tables to elevate your experience and create a private area suited to your needs.

Please get in touch with our reservations team should you wish for a bespoke menu or to pre-order any bottles of our fabulous wines to add that special The Cut & Craft touch to your booking.



Large parties
Pre-order bottles of wine to your table
Bespoke menus available on request

FULL MEZZANINE HIRE

Our Mezzanine floor is perfect for your every occasion. Host your party in our upstairs grand floor for a corporate event, or hold your loved ones' special occasions with us under our iconic dome.

Enjoy a bespoke menu as a formal dinner, or choose canapés from our new menu for a more relaxed networking occasion.

For private hire of our upstairs area, including its own separate bar, we ask for a hire fee as well as a minimum spend. This minimum spend includes your food, drinks and even use of a DJ should you wish.



Large parties
Drinks reception with canapés or formal dinner
Bespoke cocktail menus available on request





FULL VENUE HIRE

Enjoy full exclusive use of The Cut & Craft Leeds. Our stunning venue seats a large number of guests across both floors, and can cater to even more for a beautiful drink and canapé reception.

Our canapés are handcrafted by our chefs, and whilst we have a varied menu available, we are always happy to hear and recreate your favourites.

Create bespoke drink menus with our Guest Experience Manager perfect for your occasion, and let us help you create the most spectacular event in Leeds' most iconic restaurant.

Champagne and cocktail receptions are available on arrival alongside sumptuous canapés created by our talented chefs at The Cut & Craft.



Full venue hire
Drinks reception, canapés, special menus
Prices on request

GROUP DINING MENUS

THE MATCHAM MENU

2 COURSES £50 | 3 COURSES £58

STARTER & MAIN | STARTER, MAIN & DESSERT

TO BEGIN

Enjoy a selection of homemade warm bread, flavoured butter and spiced olives to start

STARTERS

BAKED GOATS CHEESE V

Heritage beetroot, baby figs, walnuts, maple & mustard dressing

KING PRAWNS

Spinach, lemon & butter sauce, toasted sourdough

BRITISH PORK BELLY

Bury black pudding, crackling, chorizo & smoked cannellini bean purée

HERITAGE TOMATO TARTARE VG

Basil snow, balsamic strawberries & toasted sourdough

MAINS

GRILLED SEA BASS FILLET

Duchess potatoes, gremolata, hazelnut & cauliflower sauce

RUMP STEAK (300G)

Skin on fries & your choice of sauce

HERB-STUFFED CHICKEN BREAST

Crispy pavé potato, black truffle purée, king oyster mushroom, Champagne sauce

VEGAN SHEPHERD'S PIE VG

Slow cooked lentils, wild forest mushrooms, baby spinach, sweet potato purée
Served with an English lettuce & herb salad

DESSERT

STICKY TOFFEE PUDDING V

Vanilla ice cream

CHOCOLATE BISCOFF SHELL VG

Chocolate shell, Biscoff cream cheese filling, berries & pomegranate sorbet

YORKSHIRE ICE CREAM V / SORBET VG

Dark Chocolate | Vanilla | Peach Sorbet
2 scoops

GROUP DINING MENUS

THE WALTERS MENU

2 COURSES £65 | 3 COURSES £75

STARTER & MAIN | STARTER, MAIN & DESSERT

T O B E G I N

Enjoy a selection of homemade warm bread, flavoured butter and spiced olives to start

S T A R T E R S

FORAGED WILD MUSHROOMS V
Black truffle purée, smoked leek sauce, crispy pavé potato

SEARED KING SCALLOPS
Black caviar, celeriac & spinach purée, pickled red onion, spicy yuzu sauce

BEEF FILLET TARTARE
Hand-cut, dry aged fillet, shallots, mustard dressing, breaded yolk & toasted sourdough

HAZELNUT HUMMUS VG
House pickles, toasted sourdough

M A I N S

SIRLOIN STEAK (300g)
Skin on fries & your choice of sauce

CAJUN MONKFISH
Corn humita, spinach, smoked cherry harissa sauce

HERB-STUFFED CHICKEN BREAST
Crispy pavé potato, black truffle purée, king oyster mushroom, Champagne sauce

REDEFINE FLANK STEAK VG
Skin on fries & chimichurri

D E S S E R T

CHAMPAGNE BABA V
Macerated berries, cornflake ice cream

STICKY TOFFEE PUDDING V
Vanilla ice cream

CHOCOLATE BISCOFF SHELL VG
Chocolate shell, Biscoff cream cheese filling, berries & watermelon sorbet

YORKSHIRE ICE CREAM V / SORBET VG
Pistachio | Dark Chocolate | Vanilla | Peach Sorbet | Watermelon Sorbet
2 scoops

ARTISANAL CHEESE BOARD V
A selection of three local, national and international cheese, grapes, crackers, celery & apple chutney

CANAPÉ MENU

5 FOR £15PP | 5 FOR £20PP | 5 FOR £25PP

CHOOSE FROM MENU A, B OR C

MENU A - £15PP

HERITAGE TOMATO & MICRO BASIL CROSTINI VG

GOATS CHEESE MOUSSE, BEETROOT, MUSHROOM POWDER VG

PRAWN COCKTAIL TARTLET, ORANGE, BABY GEM

CRISPY PORK BELLY, SPICED APPLE GEL, CHILLI JAM

SRIRACHA CHICKEN SKEWER

MENU B - £20PP

PEA & PARMESAN ARANCINI

MINI FALAFEL BURGER VG

CRISPY PORK BELLY, SPICED APPLE GEL, CHILLI JAM

SIRLOIN STEAK SKEWER, CHIMICHURRI SAUCE

SMOKED SALMON, DILL SOUR CREAM, CROSTINI

MENU C - £25PP

SCALLOP, WASABI MAYO, LEMON

HAZELNUT HUMMUS CROSTINI, PICKLED VEG VG

BEEF TARTARE & EGG YOLK CROSTINI

BEEF STEAK SKEWER, CHIMICHURRI

BLUE CHEESE, PEAR AND HAZELNUT TARTLET V

CONTACT

For Large Party Bookings of 12 and under please contact our reservations team at leedsreservations@thecutandcraft.co.uk

For private hire of our Mezzanine and Full Venue, please contact our dedicated Guest Experience Manager for more details at charlotte@thecutandcraft.co.uk

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