

NIBBLES

- HOME MADE BREAD BASKET v** 7
With herbs & chilli butter
- 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

- TRUFFLE POTATO CROQUETTES v** 10
Mustard beetroot purée & truffle mayonnaise
- GRILLED GOAT'S CHEESE v** 12
Marinated beetroot with horseradish, honey & balsamic, figs & walnut dressing
- PORK BELLY** 11
Black pudding bon bons, celery root puree, chilli jam & pickled fennel
- CHICKEN CAESAR CROQUETTES** 11.5
Baby gem, anchovies and 24 month aged parmesan
- TRUFFLE GARLIC MUSHROOMS v** 11.5
Roasted mixed wild mushrooms in a rich truffle cream sauce
With toasted sourdough
- BEEF TARTARE** 15
Hand-cut dried aged beef fillet in a shallot, mustard, chilli & herb dressing, breaded yolk and sesame crouton.
- CRISPY CALAMARI** 11.5
Lemon & pepper seasoning served with lemon mayonnaise
- SMOKED BURRATA** 12
Charred baby gem, kimchi, pine nuts & herb dressing
- KING PRAWNS** 12.5
Samphire, chilli, wilted spinach, lemon & butter sauce with toasted sourdough
- SEAFOOD TEMPURA** 14
Scallops, king prawns & monkfish, Samphire seasoned with Japanese spice and sriracha mayonnaise
- PULLED BEEF & PROVOLONE BON BON'S** 12
Cherry chimichuri & bone marrow gravy

STEAMED MUSSELS WITH CRUSTY BREAD 12.5

Creamy white wine & garlic sauce or spicy tomato sauce

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

FILLET STEAK 250g	37
RIBEYE 300g	30
SIRLOIN 300g	30
RUMP 300g	26
T BONE 500g	48
CHATEAUBRIAND 600g Ideal for sharing	85

ADD SAUCES

- **PEPPERCORN** 4
- **CHIMICHURRI VG** 3.75
- **BÉARNAISE v** 3.75
- **BONE MARROW GRAVY** 4
- **BLUE CHEESE v** 4

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
- ♦ **TRUFFLE CAULIFLOWER & BROCCOLINI CHEESE v** 6
- ♦ **GARLIC BREAD v** 6
Add cheese +2
- ♦ **DAUPHINOISE POTATO v6**
- ♦ **GRILLED ASPARAGUS & SPINACH VG** 6.5
- ♦ **MAC 'N' CHEESE v** 7.5
Add white truffle oil +1.5
- ♦ **MIXED LEAF & HERB SALAD** 5
With pomegranate & walnut dressing VG
- ♦ **CHARRED MARINATED OYSTER MUSHROOMS** 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

SIGNATURE DISHES

- EAST COAST FISH & CHIPS** 18.5
Traditionally battered fish, home made chips, minted mushy peas & home made tartar sauce.
- PAN ROASTED SEA BASS FILLETS** 24
Dauphinoise potatoes, tenderstem broccoli, creamy Saffron sauce & chilli dressing
- HALIBUT** 29.5
Crab Croquette, samphire, cherry tomatoes, wilted spinach, chilli, lemon & butter sauce
- TRUFFLE AUBERGINE LASAGNA v** 17.5
Layers of aubergine, courgettes and leeks with a tomato sauce in a rich truffle creamy cheese sauce.
- FAJITAS v** 19
Grilled halloumi, roasted peppers and onions.
Served with warm tortilla wraps and home made guacamole, salsa and chive sour cream.
— Add Grilled Chicken Breast +5 — Add 5oz flat iron steak +7.5

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** 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 onions, crispy 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 onions, butcher-cut bacon, hash brown, rocket & our signature burger sauce
- CHICKEN BURGER** 18.5
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/BBQ pulled pork +2.5
— Add fried egg/roasted mushrooms/white truffle oil +1.5
— 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** 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.

MS10200_MAIN_YORK

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