

THE  
**CUT & CRAFT**  
STEAK RESTAURANTS

**GROUP DINING BOOKLET**  
**YORK**

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# YORK

Situated in St. Sampson's Square, The Cut & Craft York is our original location, deeply rooted in the city's history. The area has been known for its meat markets since the 12th century, and our restaurant continues this legacy by offering premium steaks and a variety of dining options. Close to landmarks like the York Shambles and York Minster, our venue combines historical charm with modern luxury.

With our elegant interior, incredible menu, and impeccable service, we are proud to provide the ideal venue for a range of events, from intimate dinners to grand celebrations. Whether you are planning a corporate lunch, a family celebration, or a romantic dinner, The Cut & Craft York is the perfect choice.

We offer an exclusive semi-private dining experience, where the focus is entirely on you and your guests. Our unique setting, combined with a luxurious and relaxed atmosphere, ensures that every event is a truly special occasion.



Large parties | 12+  
Partial venue hire | 25+  
Full venue hire | 145 seated, 165 standing

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The Cut & Craft York is ideal for any special occasion, whether it's an intimate dinner with close friends or a large corporate gathering. We offer exceptional service, a carefully curated menu, and a luxurious ambiance, making it the perfect choice for birthdays, weddings, anniversaries, and business lunches.

Our semi-private mezzanine dining spaces are designed to cater to your needs, combining elegant decor with modern touches that create an inviting and comfortable environment for your guests. Our exquisite selection of seasonal dishes will make every event feel special and tailor-made for you.

If you're looking for a private venue or semi-private area in York 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.

Our semi-private dining areas are designed to offer an intimate and luxurious experience, complemented by a menu featuring 60-day aged Aberdeen Angus steaks, sustainable seafood, and an array of vegan options. The historical ambiance enhances the uniqueness of any occasion.

Our stunning York venue can seat up to 145 for large dining parties, with plenty of room for up to 165 guests for full private venue hire. It can also cater to dinners, parties, boardroom meetings, or bespoke drink and canapé receptions. Get in touch today to discuss your next event.



Large parties | 12+  
Partial venue hire | 25+  
Full venue hire | 145 seated, 165 standing

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THE  
**CUT & CRAFT**  
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 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.

We pride ourselves on offering affordable luxury to everyone, making The Cut & Craft the perfect home for your next special occasion or celebration.



## LARGE PARTIES

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

Our largest tables seat 8-12, but for larger parties you can reserve one of our elevated sections and create a semi-private area suited to your needs.

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



Large parties & group dining | 12+  
Set and bespoke menus  
Prices on request



## THE COPPER SECTION

Our Copper Section is available for semi-private hire, bookable for 24-30 seated guests. Diners can opt for one of our carefully crafted set menus, or work with our Guest Experience Team to create something more bespoke.

Set menu options start at two courses for £50pp, or three courses for £58pp. Our dedicated Guest Experience Manager can also work alongside you to provide any additional touches to make your booking extra special.

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.



Semi-private mezzanine hire | 24-30 guests  
Set menus  
Prices on request



## ST SAMPSON'S SECTION

Our St Sampsons Section is defined by its alcoves, exposed brick walls, historic pictures of York and deep booth seating. Available for semi-private hire, it features 5 booths seating up to 6 guests each, plus an additional table of 4.

Available for semi-private hire, our St Sampson's Section is bookable for 25-34 seated guests. Diners can opt for one of our carefully crafted set menus, and work with our Guest Experience Team to add any extra finishing touches.

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



Semi-private mezzanine hire | 25-34 guests  
Set menus  
Prices on request





## FULL VENUE HIRE

Enjoy full exclusive use of The Cut & Craft York with our full venue hire option. Our stunning venue seats up to 145 guests across its ground floor, and can cater to as many as 165 more for a beautiful drinks and canapé reception.

Our set menus and canapés are all handcrafted by our chefs and we have a varied selection of group dining menus available.

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

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



Full venue hire | 145 seated, 165 standing  
Drinks reception, canapés, bespoke 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**

Vanilla Chantilly cream, mango & passion fruit

#### 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

Price is per person. An optional 10% service charge is added to your bill. 100% of the service goes to the staff. Please advise us of any special dietary requirements. While we do our best to reduce the risk of cross-contamination, we cannot guarantee any of our dishes are free from allergens.

# CANAPÉ MENU

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

CHOOSE ONE OF THE MENUS BELOW

## SILVER - £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

## GOLD - £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

## PLATINUM - £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

Price is per person. An optional 10% service charge is added to your bill. 100% of the service goes to the staff. Please advise us of any special dietary requirements. While we do our best to reduce the risk of cross-contamination, we cannot guarantee any of our dishes are free from allergens.

## CONTACT

For Large Party Bookings over 12 guests, Semi-Private Hire of our Sections or Private Hire of our full York restaurant, please contact our dedicated Guest Experience Manager for more details at [kayleigh@thecutandcraft.co.uk](mailto:kayleigh@thecutandcraft.co.uk).

