

THE
CUT & CRAFT
STEAK RESTAURANTS

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

The Yorkshire Evening Post .

From feasts of 60-day aged steak and sustainable seafood, to wine pairings, casual lunches, dinners, parties and expertly crafted cocktails and canapés, our Guest Experience Managers will work with you to create a private hire experience like no other.

With names inspired by historical Yorkshire figures, we have created group dining menus featuring our favourite and signature dishes at a range of prices to best suit your occasion.

You can also add a cocktail (or Champagne) and canapé reception beforehand, after-dinner drinks, and even gifts for your guests to take home. We also offer a curated selection of incredible wines to perfectly accompany your meal.

We can also help to provide anything else you require to make your event extra special - be that bespoke menus, a DJ, live entertainment, photographers, table decorations and more.

To find out more, get in touch with our Guest Experience Manager by emailing the team directly at kayleigh@thecutandcraft.co.uk.

York | kayleigh@thecutandcraft.co.uk | [01904 593500](tel:01904593500)
thecutandcraft.co.uk

GROUP DINING MENUS

HARTLEY £30

MATCHAM £40

BRODRICK £50

STARTERS

Classic Prawn Cocktail
Black Truffle Potato Croquettes
Chicken Liver Pâté

Crispy Calamari
Pulled Beef and Provolone Bon
Bons
Vegan Mezze (vg)

Beef Tartare
King Prawns
Smoked Burrata (v)
Grilled Goats Cheese (v)
Vegan Mezze (vg)

MAINS

10oz Flat Iron Steak
East Coast Fish and Chips
Spicy Cauliflower Wing and
Avocado Salad (vg)

Rump Steak (300g)
Pan-fried Sea Bass Fillet
Pea and Asparagus Risotto (vg)
Truffled Aubergine Lasagne (v)

Ribeye Steak (300g)
Sirloin Steak (300g)
Halibut
Halloumi Fajitas (v)
Aubergine Parmagiana Tortellini (vg)

DESSERTS

Lemon Sorbet (vg)
Vanilla Ice Cream (v)

Biscotti Cheesecake (vg)
Lemon, Raspberry & Mango
Pavlova (v)

Black Sheep Sticky Toffee Pudding
(v)
Warm Chocolate Brownie (v)
Lemon, Raspberry & Mango
Pavlova (vg)

GROUP DINING MENUS

HARTLEY £30

STARTERS

Classic Prawn Cocktail

Sustainably sourced prawns in Marie Rose sauce with baby gem, avocado and orange segments

Truffle Potato Croquettes

House-made potato croquettes with mustard beetroot puree and black truffle mayo

Chicken Liver Pâté

Smooth chicken liver pate with grilled sourdough, red onion chutney and crispy onions

(Vegan option available)

MAINS

10oz Flat Iron Steak

Our signature, house-butchered 60 day aged steak, with skin on fries and Tenderstem broccoli

East Coast Fish and Chips

Traditionally battered fish using our own Yorkshire-brewed lager, with chunky homemade chips, minted mushy peas and tartare sauce

Spicy Cauliflower Wing and Avocado Salad (vg)

Harissa-marinated cauliflower salad with black rice, soya & azdzuki beans, avocado, red pepper coulis, beetroot, baby gem, rocket and spiced pumpkin seeds

DESSERT

Lemon Sorbet (vg)

Zesty palate cleanser, made with fresh lemons

Vanilla Ice Cream

Two heaped scoops of vanilla ice cream, a comforting classic

GROUP DINING MENUS

MATCHAM £40

STARTERS

Crispy Calamari

Sustainably sourced crispy lemon and pepper calamari, served with lemon aioli

Vegan Mezze (vg)

Harissa-spiced houmous topped with toasted pine nuts, pumpkin and pomegranate seeds, with grilled padron peppers, spiced olives and sourdough

Pulled Beef and Provolone Bon Bons

Succulent pulled beef and provolone bon bons with cherry chimichurri and our house made bone marrow gravy

MAINS

Rump Steak (300g)

Our house-butchered 60 day aged Rump Steak, with skin-on fries and Tenderstem broccoli

Creamy Saffron Sea Bass

Pan-fried Sea Bass fillet in a creamy saffron sauce with Dauphinois potatoes, Tenderstem broccoli and chilli dressing

Truffled Aubergine Lasagne (v)

Layers of aubergine, courgettes and leeks baked in a rich tomato and truffle creamy cheese sauce

Pea and Asparagus Risotto (vg)

Creamy risotto with fresh British peas, asparagus and grilled artichoke

DESSERT

Biscotti Cheesecake (vg)

Indulgent Biscotti cheesecake on a buttery biscuit base, served with Biscotti sauce

Lemon, Raspberry & Mango Pavlova (v)

Baked meringue, lemon curd, vanilla Chantilly cream, raspberry coulis & mango puree, fresh berries and vanilla ice cream

GROUP DINING MENUS

BRODRICK £50

STARTERS

Beef Tartare
Hand-cut dried aged beef fillet,
breaded egg yolk, sesame croutons,
shallot, mustard, chilli, herbs

Smoked Burrata (v)
Smoked Italian burrata, charred
baby gem, kimchi, pine nuts, herbs

King Prawns
Sustainably-sourced king prawns,
toasted sourdough, lemon,
samphire and chilli butter sauce

Grilled Goats Cheese (v)
Grilled goats cheese, marinated
golden beetroot, horseradish,
honey, balsamic

Vegan Mezze (vg)
Grilled padron pepper peppers,
harissa-spiced hummus, spiced
olives, toasted sourdough

MAINS

Sirloin Steak (300g)
House-butchered 60 day-aged
sirloin. skin on fries. Tenderstem
broccoli

Ribeye Steak (300g)
House-butchered 60 day-aged
ribeye steak, skin on fries,
Tenderstem broccoli

Halibut
Halibut fillet, crab croquette,
samphire, cherry tomatoes, wilted
spinach, chilli, lemon & butter
sauce

**Aubergine Parmigiana Tortellini
(vg)**
Aubergine parmigiana tortellini,
rocket, cherry tomatoes, chilli &
butter sauce

**Halloumi Fajitas
(v)**
Grilled halloumi, roasted peppers
and onions, warm tortilla wraps,
homemade guacamole, chive sour
cream, salsa

DESSERT

Warm Chocolate Brownie (v)
Homemade warm rich chocolate brownie,
served with cream or vanilla ice cream
(£9 supplement)

Biscotti Cheesecake (vg)
Indulgent Biscotti cheesecake on a buttery
biscuit base, served with Biscotti sauce

**Lemon, Raspberry & Mango
Pavlova (v)**
Baked meringue, lemon curd, raspberry
coulis, mango puree, Chantilly cream, fresh
berries, vanilla ice cream

CANAPÉ MENUS

Available for large parties, pricing is bespoke

CANAPÉS

Crispy pork belly square, spiced apple gel,
chilli jam

Pulled beef and provolone cheese Bon Bon,
truffle mayo

Rump steak skewer, chimichurri sauce
Beef tartare & egg yolk crostini

Prawn cocktail tartlet, orange, baby gem

King prawn, watermelon, spinach, caviar

Taramasalata & caviar tartlet

Scallops, wasabi mayo, lemon

Heritage tomato and micro basil
bruschetta (v)

Pea and parmesan arancini (v)

Blue cheese, pear and hazelnut tartlet (v)

Goats cheese mousse, beetroot, mushroom
powder (v)

Mini falafel burger (ve)

Hummus, olive tapenade, pita bread (ve)



YORK

If you're looking for a private hire 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.

From large sit down feasts to drinks and canapé receptions, located in the city centre's historic St Sampson's Square we are here to make your next event extra special.

Our stunning York venue can cater up to large parties for bespoke drink and canapé receptions, with full venue hire available. Please be aware that pricing for full venue hire is dependent on your preferred date and time.

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

CONTACT

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

For private hire of our Full Venue, please contact our dedicated Guest Experience Manager at kayleigh@thecutandcraft.co.uk

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