THE CUT & CRAFT

LOCAL AND INDEPENDENT
STEAK & BEER

CLASS OF 2024
GRADUATION MENU

THREE COURSES FOR £45, INCLUDING
A COMPLIMENTARY GLASS OF PROSECCO

STARTER

**PULLED BEEF &
PROVOLONE BON BONS**
With cherry chimichurri and
bone marrow gravy

**TRUFFLE & GARLIC
WILD MUSHROOMS**
In a rich truffle and garlic cream
sauce with toasted sourdough

KING PRAWNS
With toasted sourdough in
a lemon, samphire and chilli
butter sauce

VEGAN MEZZE VG
Grilled padron peppers,
harissa-spiced hummus
topped with toasted pine nuts,
pumpkin and pomegranate
seeds, spiced olives,
toasted sourdough

MAIN

FLAT IRON STEAK (10oz)
House-butchered 60-day aged
flat iron steak, skin on fries,
Tenderstem broccoli

FILLET OF SEA BASS
On a bed of saffron risotto with
petit pois, rocket & parmesan

SIRLOIN STEAK (300g)
House-butchered
60 day-aged sirloin steak,
skin on fries, Tenderstem broccoli
+7

**PEA & ASPARAGUS
RISOTTO VG**
With fresh British peas,
asparagus & grilled artichoke

HALLOUMI FAJITAS V
With roasted peppers and onions,
warm tortilla wraps, homemade
guacamole, chive sour cream & salsa

DESSERT

LEMON SORBET VG
Made with fresh lemons,
choose from two or three scoops

ICE CREAM V
Two scoops of ice cream
in a flavour of your choice

- Salted Caramel
- Chocolate Chilli
- Vanilla

**WARM CHOCOLATE
BROWNIE V**
With your choice of
cream or vanilla ice cream
+4

**BISCOTTI
CHEESECAKE VG**
With Biscotti sauce
+4

MONDAY TO FRIDAY ALL DAY LONG
THROUGHOUT THE MONTH OF JULY