



JOIN US FOR

NEW YEAR'S EVE

3 COURSES FOR £60
Including arrival Champagne or cocktail

BOOKINGS FROM 8PM

www.thecutandcraft.co.uk

NEW YEAR'S EVE MENU

Three courses including an arrival cocktail or Champagne
£60pp | Available from 8pm

STARTERS

KING PRAWNS

Samphire, chilli, spinach, lemon & butter sauce,
toasted sourdough

BEETROOT HUMMUS VG

Topped with walnut & spiced pumpkin seeds,
served with toasted sourdough

BRITISH PORK CHEEK

Braised in The Cut & Craft IPA, with charred apple,
chorizo & anchovy croûtons

FORAGED WILD MUSHROOMS V

Black truffle purée, smoked leek sauce,
toasted brioche bread

MAINS

GRILLED SEA BASS

Grilled butterflied whole sea bass,
crispy pavé potatoes, black caviar
& saffron sauce

SIRLOIN STEAK (250G) +10

With skin on chips & your choice of sauce
Peppercorn | Chimichurri

BRAISED BEEF

The Cut & Craft Ale, sweet potato purée,
buttered hispi cabbage & matchstick potatoes

VEGETARIAN SHEPHERDS PIE V

Slow cooked lentils, wild forest mushrooms,
Jerusalem artichokes, baby spinach &
aged Parmesan mash

REDEFINE FLANK STEAK VG

Creamy polenta, wilted spinach & chimichurri

DESSERTS

SPICED APPLE CRUMBLE V

Served with vanilla ice cream

BISCOTTI CHEESECAKE VG

Served with Biscotti sauce

CRÈME BRÛLÉE V

Served with homemade
spiced Christmas shortbread

ICE CREAM OR SORBET V/VG

Two scoops. Choose from:

Vanilla or dark chocolate ice cream V
Peach sorbet VG
Pomegranate sorbet VG

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 always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, including nuts and traces. Some of our fish & meat products may contain bones. Detailed information on the legal allergens is available on request.