

THE  
**CUT & CRAFT**  
STEAK RESTAURANTS

**GROUP DINING BOOKLET**

YORK | [KAYLEIGH@THECUTANDCRAFT.CO.UK](mailto:KAYLEIGH@THECUTANDCRAFT.CO.UK) | 01904 593500  
[THECUTANDCRAFT.CO.UK](http://THECUTANDCRAFT.CO.UK)

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**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 - very soon - 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.





# YORK

If you're looking for a space 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 group dining and private hire events.

From traditional sit down feasts to canapé and drinks 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 seat large private parties, with plenty of room for a large number of guests across its ground floor for private dinners, parties or bespoke drink and canapé receptions.

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



Full venue hire  
Group dining  
Drinks and canapé receptions

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## FULL VENUE HIRE

Enjoy full exclusive use of The Cut & Craft York. Our stunning venue seats a large number of guests across its ground floor, and can cater to even more for a beautiful drink and canapé reception.

Our canapés are handcrafted by our chefs, and whilst we have a varied menu available, we are always happy to hear and recreate your favourites.

Create bespoke 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, and whilst we have a menu available, we are always happy to recreate your favourites on request.



Full venue hire  
Drinks reception, canapés, bespoke menus  
Prices on request



## LARGE PARTIES

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

Our largest tables seat 12, but for larger parties you can reserve nearby tables to elevate your experience and create a private area suited to your needs.

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 Cut & Craft touch to your booking.



Full venue hire  
Drinks reception, canapés, bespoke menus  
Prices on request

# GROUP DINING MENUS

HARTLEY £40



## STARTERS

### LEMON PEPPER CALAMARI

Black garlic & yuzu  
mayonnaise

### TRUFFLE POTATO CROQUETTES V

Mustard & beetroot purée, black truffle mayonnaise

### BRITISH PORK CHEEK

Braised in The Cut & Craft Lager, with charred apple, chorizo & anchovy  
croutons

### BEETROOT HUMMUS VG

Topped with walnut & spiced pumpkin seeds, with toasted sourdough

## MAINS

### BRAISED BEEF

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

### COD SUPREME

Charred sweet potato, smoked corn, crème fraiche, broccoli & jalapeño  
sauce

### VEGETARIAN SHEPHERDS PIE V

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

### AUBERGINE PARMIGIANA TORTELLINI VG

Rocket & cherry tomatoes in a chilli & butter sauce

# GROUP DINING MENUS

MATCHAM £50



## STARTERS

**LEMON PEPPER CALAMARI**  
Black garlic & yuzu mayonnaise

**TRUFFLE POTATO CROQUETTES V**  
Mustard & beetroot purée, black truffle mayonnaise

**BRITISH PORK CHEEK**  
Braised in The Cut & Craft Lager, with charred apple, chorizo & anchovy croutons

**BEETROOT HUMMUS VG**  
Topped with walnut & spiced pumpkin seeds, with toasted sourdough

**FRENCH ONION SOUP**  
Gruyere & aged Parmesan, croutons

## MAINS

**GRILLED SEA BASS**  
Grilled butterflied whole sea bass, crispy pavé potatoes, black caviar & saffron sauce

**RUMP STEAK (300G)**  
Served with skin-on chips & peppercorn sauce

**AUBERGINE PARMIGIANA TORTELLINI VG**  
Rocket & cherry tomatoes in a chilli & butter sauce

**BRAISED BEEF**  
The Cut & Craft Ale, sweet potato purée, buttered Hispi cabbage & matchstick potato

**VEGETARIAN SHEPHERDS PIE V**  
Slow cooked lentils, wild forest mushrooms, Jerusalem artichokes, baby spinach, Parmesan mash

## DESSERT

**HOMEMADE WARM RICH CHOCOLATE BROWNIE V**  
Served with cream or vanilla ice cream

**BISCOTTI CHEESECAKE V**  
Served with Biscoff sauce

**YORKSHIRE ICE CREAM V SORBET VG**  
Two heaped scoops of vanilla or chocolate ice cream, or peach sorbet

YORKI KAYI SHIJI THE CUT AND CRAFT COOK 01994793500



# GROUP DINING MENUS

BRODRICK £65

## STARTERS

### KING PRAWNS

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

### BAKED GOATS CHEESE V

Heritage beetroot, baby figs, walnuts, red wine jus

### BEEF FILLET CARPACCIO

Mustard mayonnaise, baby English watercress, smoked gherkin dressing

### BRITISH PORK CHEEK

Braised in The Cut & Craft Lager, with charred apple, chorizo & anchovy croutons

### WILD MUSHROOM & TOMATO BRUSCHETTA VG

With basil & garlic, finished with extra virgin oil on toasted sourdough

## MAINS

### GRILLED SEA BASS

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

### SIRLOIN STEAK (300G)

House-butchered 60 day-aged sirloin. skin-on fries & peppercorn sauce

### BRITISH LAMB RUMP (8OZ)

Smoked miso aubergine, charred baby gem, green garden medley, red wine jus

### REDEFINE FLANK STEAK VG

Vegan Redefine steak, skin-on fries & chimichurri sauce

### VEGETARIAN SHEPHERDS PIE V

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

## DESSERT

### CHOCOLATE BISCOFF SHELL VG

Chocolate shell, Biscoff cream cheese filling, berries & pomegranate sorbet

### BAKED ALASKA V

Vanilla ice cream, wild berry compote, baked meringue

### YORKSHIRE ICE CREAM V / SORBET VG

Choose from two scoops of: Pistachio, Dark Chocolate or Vanilla

### STICKY TOFFEE PUDDING V

Served warm with vanilla ice cream

### SORBET VG

Peach sorbet



## CONTACT

For private hire of our Full Venue, please contact our dedicated Guest Experience Manager for more details at [kayleigh@thecutandcraft.co.uk](mailto:kayleigh@thecutandcraft.co.uk)

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