

THE
CUT & CRAFT
STEAK RESTAURANTS

GROUP DINING BOOKLET

MANCHESTER | MANCHESTER@THECUTANDCRAFT.CO.UK
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**“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.





MANCHESTER

If you're looking for a private dining room in Manchester 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 party bookings to private hire of either our beautiful subterranean bank vault or full Grade-II* Listed Manchester venue, our restaurant is perfectly located in the city centre and we are here to make your next event extra special.

Our stunning Manchester venue can seat large dining parties, with plenty of room for a large number of guests for private dinners, parties, boardroom meetings, or bespoke drink and canapé receptions.

Get in touch today to discuss your next event.



Large parties
Partial venue hire
Full venue hire

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LARGE PARTIES

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

Our largest table The Palazzo seats 16, but for bigger parties you can reserve nearby tables to elevate your experience and create a semi-private area suited to your needs. Alternatively, we have a private space available in our vaults with room for 25 guests.

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.



Large parties
Pre-order bottles of wine to your table
Bespoke menus available on request

OUR PRIVATE DINING ROOM - THE VAULTS

Our private dining room The Vaults hosts a maximum of 25 guests and boasts its own private bar area. Perfect for your every occasion, host an intimate party in our subterranean vault for a corporate event, or hold your loved ones' special occasions with us.

Enjoy a bespoke menu as a formal dinner, or choose canapés from our new menu for a more relaxed networking occasion. The space is also set up to cater to corporate meetings, networking events and private dinners.

For private hire of The Vaults, we ask for a hire fee as well as a minimum spend. This minimum spend includes your food, drinks and even use of a DJ should you wish.



Up to 25 guests
Drinks reception with canapés or formal dinner
Corporate boardroom hire available with catering





FULL VENUE HIRE

Enjoy full exclusive use of The Cut & Craft Manchester. Our stunning 150 cover venue seats a large number of guests across both floors, and can cater to up to 190 standing for beautiful drink and canapé receptions.

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 what is set to be Manchester'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

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

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 enquiries please contact our reservations team at
manchester@thecutandcraft.co.uk.

OPENING SPRING 2025.

