

THE  
**CUT & CRAFT**  
STEAK RESTAURANTS

**GROUP DINING BOOKLET**  
**MANCHESTER**

MANCHESTER | [ROSIE@THECUTANDCRAFT.CO.UK](mailto:ROSIE@THECUTANDCRAFT.CO.UK)  
[THECUTANDCRAFT.CO.UK](http://THECUTANDCRAFT.CO.UK)



# MANCHESTER

Welcome to The Cut & Craft Manchester, nestled in the heart of the city centre in the Grade II listed former Manchester and Salford Bank.

Found on Mosley Street, The Cut & Craft offers a unique blend of contemporary dining and rich history seven days a week..Serving up quality steak, seafood, fine wines and cocktails, it is breathing new life into the former Manchester and Salford Bank.

Designed for the bank by famed Mancunian architect Edward Walters, also behind the city's impressive Free Trade Hall, the site was later taken over by the Royal Bank of Scotland (2001-2020) before becoming home to The Cut & Craft in 2025.

Today, we aim to not only provide exceptional food and service but to also educate our guests on the finest dining experiences. Our menu is crafted with locally sourced ingredients to offer a luxury experience that remains accessible for all.



Large parties | 12+  
Partial venue hire | 25+  
Full venue hire | 150+

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The Cut & Craft is ideal for any special occasion, whether it's an intimate dinner with close friends or a large corporate gathering. We offer exceptional service, a carefully curated menu, and a luxurious ambiance, making it the perfect choice for birthdays, weddings, anniversaries, and business lunches.

Our private dining spaces are designed to cater to your needs, combining elegant decor with modern touches that create an inviting and comfortable environment for your guests. Our exquisite selection of seasonal dishes will make every event feel special and tailor-made for you.

If you're looking for a private venue or 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 former bank vault The Edward Walters Suite, Palazzo table 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 up to 150 for large dining parties, with plenty of room for up to 190 guests for full private venue hire. It can also cater to dinners, parties, boardroom meetings, or bespoke drink and canapé receptions. Get in touch today to discuss your next event.



Large parties | 12+  
Partial venue hire | 18+  
Full venue hire | 150 seated, 200 standing

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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 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.

We pride ourselves on offering affordable luxury to everyone, making The Cut & Craft the perfect home for your next special occasion or celebration.



## LARGE PARTIES

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

Our largest table The Palazzo seats 14, 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 Edward Walters Suite in the former vaults with its own private bar area and room for 24 seated guests or up to 45 standing.

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 The Cut & Craft touch to your booking.



Large parties | 12+  
Pre-order bottles of wine to your table  
Select one of our set menus

## THE EDWARD WALTERS SUITE

Our private dining room The Edward Walters Suite hosts a maximum of 24 seated guests or 45 standing, and boasts its own private bar area. Perfect for your every occasion, host an intimate party in our subterranean former bank vault in luxe, elegant settings.

Enjoy a special menu as a formal dinner, or choose drinks and canapés from our chef's list for a more relaxed networking occasion. The suite is also set up to cater to corporate meetings, networking events and private celebrations.

For private hire of The Edward Walters Suite, we ask for you to select a set menu or opt for a drinks and canapé reception. Prices on request.



Up to 24 guests seated, 45 standing  
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 restaurant and bar seats a large number of guests across both floors, and can cater to up to 200 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 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 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. Our venue is also available to hire for filming and photo shoots on request.



Full venue hire | 150 seated, 200 standing  
Drinks reception, canapés, set menus  
Prices on request

# GROUP DINING MENUS

## THE MATCHAM MENU

2 COURSES £50 | 3 COURSES £58

STARTER & MAIN | STARTER, MAIN & DESSERT

### TO BEGIN

Enjoy a selection of homemade warm bread, flavoured butter and spiced olives to start

### STARTERS

**BAKED GOATS CHEESE V GF available**

Heritage beetroot, baby figs, walnuts, maple & mustard dressing

**KING PRAWNS GF available**

Spinach, lemon & butter sauce, toasted sourdough

**BRITISH PORK BELLY GF available**

Bury black pudding, crackling, chorizo & smoked cannellini bean purée

**HERITAGE TOMATO TARTARE VG GF available**

Basil snow, balsamic strawberries & toasted sourdough

### MAINS

**GRILLED SEA BASS FILLET GF available**

Duchess potatoes, gremolata, hazelnut & cauliflower sauce

**RUMP STEAK (300G) GF available**

Skin on fries & your choice of sauce

**HERB-STUFFED CHICKEN BREAST GF available**

Crispy pavé potato, black truffle purée, king oyster mushroom, Champagne sauce

**VEGAN SHEPHERD'S PIE VG**

Slow cooked lentils, wild forest mushrooms, baby spinach, sweet potato purée  
Served with an English lettuce & herb salad

### DESSERT

**STICKY TOFFEE PUDDING V GF**

Vanilla ice cream

**CHOCOLATE BISCOFF SHELL VG**

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

**YORKSHIRE ICE CREAM V GF / SORBET VG GF**

Dark Chocolate | Vanilla | Peach Sorbet  
2 scoops

# GROUP DINING MENUS

## THE WALTERS MENU

2 COURSES £65 | 3 COURSES £75

STARTER & MAIN | STARTER, MAIN & DESSERT

### T O B E G I N

Enjoy a selection of homemade warm bread, flavoured butter and spiced olives to start

### S T A R T E R S

**FORAGED WILD MUSHROOMS V GF available**  
Black truffle purée, smoked leek sauce, crispy pavé potato

**SEARED KING SCALLOPS GF available**  
Black caviar, celeriac & spinach purée, pickled red onion, spicy yuzu sauce

**BEEF FILLET TARTARE**  
Hand-cut, dry aged fillet, shallots, mustard dressing, breaded yolk & toasted sourdough

**HAZELNUT HUMMUS VG GF available**  
House pickles, toasted sourdough

### M A I N S

**SIRLOIN STEAK (300g) GF**  
Skin on fries & your choice of sauce

**CAJUN MONKFISH GF available**  
Corn humita, spinach, smoked cherry harissa sauce

**HERB-STUFFED CHICKEN BREAST GF available**  
Crispy pavé potato, black truffle purée, king oyster mushroom, Champagne sauce

**REDEFINE FLANK STEAK VG**  
Skin on fries & chimichurri

### D E S S E R T

**CHAMPAGNE BABA V**  
Vanilla Chantilly cream, mango & passion fruit

**STICKY TOFFEE PUDDING V GF**  
Vanilla ice cream

**CHOCOLATE BISCOFF SHELL VG**  
Chocolate shell, Biscoff cream cheese filling, berries & watermelon sorbet

**YORKSHIRE ICE CREAM V GF / SORBET VG GF**  
Pistachio | Dark Chocolate | Vanilla | Peach Sorbet | Watermelon Sorbet  
2 scoops

**ARTISANAL CHEESE BOARD V**  
A selection of three local, national and international cheese, grapes, crackers, celery & apple chutney

Price is per person. An optional 12.5% service charge is added to your bill. 100% of the service goes to the staff. Please advise us of any special dietary requirements. While we do our best to reduce the risk of cross-contamination, we cannot guarantee any of our dishes are free from allergens.

# CANAPÉ MENU

5 FOR £15PP | 5 FOR £20PP | 5 FOR £25PP

CHOOSE ONE OF THE MENUS BELOW

## SILVER - £15PP

HERITAGE TOMATO & MICRO BASIL CROSTINI VG

GOATS CHEESE MOUSSE, BEETROOT, MUSHROOM POWDER VG

PRAWN COCKTAIL TARTLET, ORANGE, BABY GEM

CRISPY PORK BELLY, SPICED APPLE GEL, CHILLI JAM

SRIRACHA CHICKEN SKEWER

## GOLD - £20PP

PEA & PARMESAN ARANCINI

MINI FALAFEL BURGER VG

CRISPY PORK BELLY, SPICED APPLE GEL, CHILLI JAM

SIRLOIN STEAK SKEWER, CHIMICHURRI SAUCE

SMOKED SALMON, DILL SOUR CREAM, CROSTINI

## PLATINUM - £25PP

SCALLOP, WASABI MAYO, LEMON

HAZELNUT HUMMUS CROSTINI, PICKLED VEG VG

BEEF TARTARE & EGG YOLK CROSTINI

BEEF STEAK SKEWER, CHIMICHURRI

BLUE CHEESE, PEAR AND HAZELNUT TARTLET V

## CONTACT

For Large Party Bookings over twelve guests, Private Dining in our Edward Walters Suite, or to discuss private hire of our full Manchester restaurant, please contact our Guest Experience Manager at [rosie@thecutandcraft.co.uk](mailto:rosie@thecutandcraft.co.uk).

