

NIBBLES

HOME MADE BREAD BASKET v 7
With herbs & chilli butter

MARINATED OLIVES VG 5

FRESH OYSTERS

Served on ice with Tabasco, fresh lemon, Sherry vinegar and shallot sauce

x Three 10.5 • x Six 21

EXMOOR OSCIETRA CAVIAR 30g

Crème fraîche, blinis, capers, finely chopped chives and shallots with fresh lemon

120

STARTERS

TRUFFLE POTATO CROQUETTES v 10
Mustard beetroot purée & truffle mayonnaise

GRILLED GOAT'S CHEESE v 12
Marinated beetroot with horseradish, honey & balsamic, figs & walnut dressing

PORK BELLY 11
Black pudding bon bons, celery root puree, chilli jam & pickled fennel

CHICKEN CAESAR CROQUETTES 11.5
Baby gem, anchovies and 24 month aged parmesan

BEEF TARTARE 15
Hand-cut dried aged beef fillet in a shallot, mustard, chilli & herb dressing, breaded yolk and sesame crouton

CRISPY CALAMARI 11.5
Lemon & pepper seasoning served with lemon mayonnaise

TRUFFLE GARLIC MUSHROOMS v 11.5
Roasted mixed wild mushrooms in a rich truffle cream sauce with toasted sourdough

SMOKED BURRATA 12
Charred baby gem, kimchi, pine nuts & herb dressing

KING PRAWNS 12.5
Samphire, chilli, wilted spinach, lemon & butter sauce with toasted sourdough

SEAFOOD TEMPURA 14
Scallops, king prawns & monkfish, Samphire seasoned with Japanese spice and sriracha mayonnaise

SEARED KING SCALLOPS 17
Braised fennel, Black Caviar, celery root purée & brandy sauce

PULLED BEEF & PROVOLONE BON BON'S 12
Cherry chimichuri & bone marrow gravy

STEAMED MUSSELS WITH CRUSTY BREAD 12.5

Creamy white wine & garlic sauce or spicy tomato sauce

OUR SIGNATURE FLAT IRON STEAK

10oz (283g) 16

Served with a grilled tomato & our secret seasoning served on a hot stone board

Best served medium rare

PREMIUM STEAK CUTS

Sourced exclusively for The Cut & Craft. Grilled to your liking & served with a grilled tomato.

MINIMUM 60 DAYS AGED

FILLET STEAK 250g	37
RIBEYE 300g	30
SIRLOIN 300g	30
RUMP 300g	26
T BONE 500g	48
CHATEAUBRIAND 600g Ideal for sharing	85

ADD SAUCES

• PEPPERCORN	4
• CHIMICHURRI VG	3.75
• BÉARNAISE v	3.75
• BONE MARROW GRAVY	4
• BLUE CHEESE v	4

SIDES

♦ HOME MADE CHIPS VG 5.5	♦ DAUPHINOISE POTATO v 6
♦ SKIN ON CHIPS VG 5.5	♦ GRILLED ASPARAGUS & SPINACH VG 6.5
♦ MINI TATER TOTS POTATOES 7 With cheese sauce & pulled beef	♦ MAC 'N' CHEESE v 7.5 Add white truffle oil +1.5
♦ TRUFFLE & PARMESAN CHIPS 6.5	♦ MIXED LEAF & HERB SALAD 5 With pomegranate & walnut dressing VG
♦ HERITAGE TOMATO & ONION SALAD VG 6 With 12 year aged balsamic	♦ CHARRED MARINATED OYSTER MUSHROOMS 6 With a cherry Chimichurri sauce
♦ ONION RINGS VG 5.75	♦ CREAMY MASHED POTATO v 5.5 Add white truffle oil +1.5
♦ GARLIC BREAD v 6 Add cheese +2	♦ STEAMED TENDERSTEM & BROCCOLINI CHEESE v 6 With chilli and garlic

SIGNATURE DISHES

EAST COAST FISH & CHIPS 18.5
Traditionally battered fish, home made chips, minted mushy peas & home made tartar sauce.

PAN ROASTED SEA BASS FILLETS 24
Dauphinoise potatoes, tenderstem broccoli, creamy Saffron sauce & chilli dressing

HALIBUT 29.5
Crab croquette, samphire, cherry tomatoes, wilted spinach, chilli, lemon & butter sauce

GRILLED LAMB CUTLETS 34
Fondant potato, charred baby gem, pea veloute & red wine jus. Served pink or well done.

DRIED AGED DUCK BREAST 29.5
Onion puree, charred Hispi cabbage with crispy onions and toasted hazelnuts & a red wine jus
Served pink or well done.

TRUFFLE AUBERGINE LASAGNA v 17.5
Layers of aubergine, courgettes and leeks with a tomato & rich truffle creamy cheese sauce

FAJITAS v 19
Grilled halloumi, roasted peppers and onions.
Served with warm tortilla wraps and home made guacamole, salsa and chive sour cream.

— Add Grilled Chicken Breast +5 — Add 5oz flat iron steak +7.5

CRAFT BURGERS

Served with skin on chips and a daily fresh-baked sesame seed brioche

CHICKEN BURGER 18.5
Crispy with hot buffalo sauce or herb marinated grilled chicken breast, sliced tomatoes, gherkins, baby gem lettuce, onions, cheddar cheese & our signature burger sauce

CRAFT BURGER 18.75
Two beef patties, provolone cheese, rocket, gherkins, sliced tomatoes & caramelised onions with our signature burger sauce

— Add pulled beef/BBQ pulled pork +2.5
— Add fried egg/roasted mushrooms/white truffle oil +1.5
— Add streaky bacon +2

SALADS

CAESAR 13
Croutons, romaine lettuce, soft boiled egg, aged parmesan cheese
— Add grilled chicken breast +5 — Add bacon +2

HARISSA CHICKEN & HOUMOUS 18
Marinated chicken breast, harissa houmous, rocket, pomegranate, roasted red peppers and topped with crumbled goats cheese, spiced pumpkin seeds and lemon dressing

STEAK & KING PRAWNS 20
With beetroot, spiced pepper coulis, black rice, avocado, Soya & Adzuki beans, baby gem, spiced pumpkin seeds, pomegranate seeds & sweet potato crisps

V Suitable for vegetarians • VG Suitable for vegans

An optional 12.5% service charge will be added to your bill.
All gratuities go to the team that helped prepare and serve your meal.

Please advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights stated are prior to cooking. Additional allergen information is available on request – Please ask your server for further information.

CUT & CRAFT GIFT VOUCHERS AVAILABLE

Speak to a member of staff

SUNDAY ROAST

AVAILABLE EVERY SUNDAY FROM 12PM

BRUNCH

SERVED SATURDAY & SUNDAYS 9AM - 11:45AM



THECUTANDCRAFT.CO.UK