



GLUTEN FREE MENU

NIBBLES

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, gluten free crackers, Capers, finely chopped chives and shallots with fresh lemon

120

STARTERS

BRUSCHETTA TOMATO VG 10

Heritage tomatoes, basil and garlic finished with extra virgin olive oil on toasted gluten free bread

TRUFFLE GARLIC MUSHROOMS V 11.5

Roasted mixed wild mushrooms in a rich truffle cream sauce With gluten free bread

GRILLED GOAT'S CHEESE V 12

Marinated beetroot with horseradish, honey & balsamic, figs & walnut dressing

PORK BELLY 11

Celery root puree, chilli jam & pickled fennel

BEEF TARTARE 15

Hand-cut dried aged beef fillet in a shallot, mustard, chilli & herb dressing, gluten free bread.

SMOKED BURRATA 12

Charred baby gem, kimchi, pine nuts & herb dressing

KING PRAWNS 12.5

Samphire, chilli, wilted spinach, lemon & butter sauce with gluten free bread

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

HARISSA HOUMOUS VG 13

Toasted pine nuts, spiced pumpkin seeds, pomegranate seeds, grilled padron peppers, spiced olives & gluten free bread.

ROASTED WILD MUSHROOM & CHERRY TOMATOES VG 11

On toasted gluten free bun and wilted spinach

STEAMED MUSSELS WITH GLUTEN FREE BREAD 12.5

Creamy white wine & garlic sauce or sriracha & coconut sauce

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.

thecutandcraft.co.uk MS10200_GLUTENFREE_LEEDS

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	85

Ideal for sharing

SIGNATURE DISHES

PAN ROASTED SEA BASS FILLETS 24

Dauphinoise potatoes, tenderstem broccoli, creamy Saffron sauce & chilli dressing

HALIBUT 29.5

King prawns, 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 toasted hazelnut, red wine jus Served pink or well done.

FAJITAS V 20

Sizzling plate with grilled halloumi, roasted peppers and onions. Served with warm gluten free bread and home made guacamole, salsa and chive sour cream.

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

CRAFT BURGERS

Prepared daily by our in-house butcher, served with chips and a gluten free bun.

REDEFINE BEEF BURGER VG 18

Vegan brioche bun, vegan cheese, rocket, sliced tomato & onions, gherkins, vegan sriracha mayonnaise

CRAFT BURGER 17.75

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

CHICKEN BURGER 17.5

Herb marinated grilled chicken breast, sliced tomatoes, gherkins, baby gem lettuce, onions, cheddar cheese and our signature burger sauce

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

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	♦ MAC 'N' CHEESE V 7.5
♦ SKIN ON CHIPS VG 5.5	Gluten free penne pasta Add white truffle oil +1.5
♦ MINI TATER TOTS POTATOES 7	♦ MIXED LEAF & HERB SALAD 5
With cheese sauce & pulled beef	With pomegranate & walnut dressing VG
♦ HERITAGE TOMATO & ONION SALAD VG 6	♦ CHARRED MARINATED OYSTER MUSHROOMS 6
With 12 year aged balsamic	With a cherry chimichurri sauce
♦ TRUFFLE CAULIFLOWER & BROCCOLINI CHEESE V 6	♦ CREAMY MASHED POTATO V 5.5
♦ GRILLED ASPARAGUS & SPINACH VG 6.5	Add white truffle oil +1.5
♦ DAUPHINOISE POTATO V 6	♦ STEAMED TENDERSTEM BROCCOLI VG 6
	With chilli and garlic

SALAD

CAESAR 13

Gluten free 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

LUNCH MENU

STARTER

BRUSCHETTA TOMATO VG

English heritage tomatoes, basil and garlic finished with extra virgin olive oil on toasted gluten free bread

GRILLED GOAT'S CHEESE V

Marinated beetroot with horseradish, honey & balsamic, figs & walnut dressing

PEAR & YORKSHIRE

Baby spinach, toasted walnuts, rocket, chicory & walnut dressing

CLASSIC PRAWN COCKTAIL

Baby gem, avocado, orange segments and Marie Rose sauce

SMOOTH CHICKEN LIVER PÂTE

Red onion chutney & grilled gluten free bread

MAIN

FILLET OF SEA BASS

Pan-fried sea bass on a bed of saffron risotto with petit pois, rocket & Parmesan

STEAK SANDWICH

Gluten free bread, caramelised onions, rocket, melted mozzarella cheese & skin on chips

AVOCADO SALAD VG

Pepper coulis, beetroot, rocket, baby gem, black rice, soya & adzuki beans & spiced pumpkin seeds

200g RUMP STEAK

Sliced rump steak, creamy truffle mashed potato & chimichurri sauce

SMOKED BURRATA V

Pea purée, spiced pumpkin seeds charred baby gem, peas, broad beans, broccoli rice, spring onions & buckwheat