



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

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 with 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

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

SALADS

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

V Suitable for vegetarians • VG Suitable for vegans

An optional 10% 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.

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

CRAFT BURGERS

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

REDEFINE BEEF BURGER VG 18

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

FARM HOUSE BEEF BURGER 18.75

Two beef patties, butcher-cut bacon, fried egg, cheddar cheese, gherkins, baby gem, tomato, onion & our signature burger sauce

FOREST BEEF BURGER 18.75

Two beef patties, grilled mushroom & mozzarella cheese caramelised onion, tomato, gherkin, rocket & truffle aioli

BEEF BURGER & BBQ PULLED PORK 18.95

Two beef patties, butcher-cut bacon, cheddar cheese, rocket, sliced tomato, onion, BBQ & our signature burger sauce

BEEF BURGER & BLUE CHEESE 18.95

Two beef patties, roasted red peppers, caramelised onion, butcher-cut bacon, rocket & our signature burger sauce

CHICKEN BURGER 18.5

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 fried egg/roasted mushrooms/white truffle oil +1.5

Add streaky bacon +2

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

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

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

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 BLUE CHEESE SALAD V
Baby spinach, toasted walnuts, rocket, chicory & walnut dressing

CLASSIC PRAWN COCKTAIL
Baby gem, avocado, orange segments and Marie Rose sauce

SMOOTH CHICKEN LIVER PÂTÉ
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