



LUNCH

MENU

THECUTANDCRAFT.CO.UK

2 COURSE - 22 / 3 COURSE - 27

MONDAY - FRIDAY / 11AM - 4PM

Excluding Bank Holidays and December

STARTERS

BRUSCHETTA TOMATO VG

English heritage tomatoes, basil and garlic finished with extra virgin olive oil

GRILLED GOATS CHEESE V

Marinated beetroot with horseradish, honey & balsamic with a fig & 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, crispy onions & grilled sourdough

TRUFFLE POTATO CROQUETTES V

Mustard beetroot purée & truffle mayonnaise

MAINS

FILLET OF SEA BASS

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

STEAK SANDWICH

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

BAKED GNOCCHI & CHICKEN

In a creamy cheesy leek & mushroom sauce

SPICY CAULIFLOWER WINGS & 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

DESSERTS

BISCOTTI CHEESECAKE VG

With biscoff sauce

VANILLA ICE CREAM

Chocolate sauce

LEMON SORBET VG

SALTED CARAMEL ICE CREAM

Toffee sauce

CHOCOLATE & CHILLI ICE CREAM

Orange & cinnamon sauce

HOMEMADE WARM RICH CHOCOLATE BROWNIE V

With cream or vanilla ice cream
GF chocolate brownie available

SIDES

♦ HOME MADE CHIPS VG 5.5

♦ SKIN ON CHIPS VG 5.5

♦ MINI TATER TOTS POTATOES 7

With cheese sauce & pulled beef

♦ TRUFFLE & PARMESAN CHIPS V 6.5

♦ HERITAGE TOMATO & ONION SALAD VG 6

With 12 year aged balsamic

♦ ONION RINGS VG 5.75

♦ DAUPHINOISE POTATO V 6

♦ TRUFFLE CAULIFLOWER & BROCCOLINI CHEESE V 6

♦ GARLIC BREAD V 6

Add cheese +2

♦ GRILLED ASPARAGUS & SPINACH VG 6.5

♦ MAC 'N' CHEESE V 7.5

Add white truffle oil +1.5

♦ MIXED LEAF & HERB SALAD VG 5

With walnut dressing

♦ CHARRED MARINATED OYSTER MUSHROOMS VG 6

With a cherry Chimichurri sauce

♦ CREAMY MASHED POTATO V 5.5

Add white truffle oil +1.5

♦ STEAMED TENDERSTEM BROCCOLI VG 6

With chilli and garlic

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.