

## NIBBLES

<b>MARINATED OLIVES</b> VG	5
<b>EDAMAME BEANS</b> V Toasted with Japanese spices & lime	5
<b>DAILY BAKED BRIOCHE LOAF</b> V With chilli and herb butter	6
<b>SALTED SMOKED ALMONDS</b> VG	5

### FRESH OYSTERS

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

Each 3.95 • Six 23

## STARTERS

<b>HARISSA HOUMOUS</b> VG	9
Toasted pine nuts, spiced pumpkin seeds, pomegranate seeds, grilled padron peppers, spiced olives & warm bread	
<b>AVOCADO &amp; VEGETABLE ROLLS</b> VG	9.5
Rice paper roll served with wasabi mayonnaise and soya dressing	
<b>TRUFFLE GARLIC MUSHROOMS</b> V	9.5
With oyster, chestnut & button mushrooms in a rich creamy sauce with toasted sourdough	
<b>GRILLED GOAT'S CHEESE</b> V	10
Grilled goat's cheese with marinated beetroot, rocket, figs & walnut dressing	
<b>TRUFFLE POTATO CROQUETTES</b>	10
Mustard Beetroot purée & black truffle mayonnaise	
<b>CRISPY PORK BELLY</b>	10
With spicy mixed beans and chorizo stew	
<b>HANDMADE MEATBALLS</b>	10
In a spicy tomato sauce with parmesan & toasted sourdough	
<b>TUNA SASHIMI</b>	15
Caviar, sesame crouton, pickled fennel, wasabi mayonnaise, chilli & lime dressing	
<b>CRISPY CALAMARI</b>	11
Lemon & pepper seasoning served with lemon mayonnaise	
<b>SPICED LAMB CROQUETTES</b>	12
With pea veloute & chilli dressing	
<b>STEAMED MUSSELS WITH CRUSTY BREAD</b>	12
Creamy white wine & garlic sauce or Thai green curry with lime & chilli	
<b>KING PRAWNS</b>	12
King Prawns pan fried in chilli, garlic and butter. Served with toasted sourdough	
<b>SEAFOOD TEMPURA</b>	14
Scallops, king prawns & monkfish, Samphire seasoned with Japanese spice and sriracha mayonnaise	
<b>BEEF TARTARE</b>	15
Hand-cut dried aged sirloin beef in a shallot, mustard and chilli & herb dressing, breaded yolk and sesame crouton.	
<b>CRAB &amp; AVOCADO TIAN</b>	15
Wasabi Caviar, cucumber, sesame croutons. Served with a chilli and herb dressing	
<b>SEARED KING SCALLOPS</b>	17.5
Black Caviar, celery root purée, braised fennel & brandy sauce	

### HOMEMADE SMOKED CHICKEN WINGS 12

Sautéed for a crispy finished with a choice of dip:

SPICY BUFFALO · KOREAN SWEET & SPICY  
HOMEMADE BBQ SAUCE

## OUR SIGNATURE FLAT IRON STEAK

10oz FLAT IRON STEAK - 14

Served with a grilled tomato.  
Best served medium rare

## PREMIUM STEAK CUTS

### HIMALAYAN SALT-AGED BRITISH QUALITY BEEF

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

#### MINIMUM 28 DAYS AGED

<b>FILLET STEAK</b>	(7oz) 34	(10oz) 45
<b>RIBEYE</b>	(10oz) 28	(12oz) 35
<b>SIRLOIN</b>	(10oz) 28	(12oz) 35

#### MINIMUM 60 DAYS AGED LIMITED CUTS

<b>FILLET STEAK</b> (8oz)	55
<b>CÔTE DE BOEUF</b> (18oz Ribeye on the bone)	65
<b>PORTERHOUSE</b> (18oz T-Bone)	60
<b>TOMAHAWK</b> (38oz)	120

Add prawns skewer with your steak +6.5

## CHOICE OF HOUSE CHIPS

All served with our secret seasoning

<b>SKIN ON SEASONED CHIPS</b> VG	4.75
<b>CHUNKY GASTRO CHIPS</b> VG	5.25
<b>WAFFLE FRIES WITH CHEESE SAUCE &amp; PULLED BEEF</b>	6.95
<b>SWEET POTATO WEDGES</b> VG	5.75
<b>TRUFFLE &amp; PARMESAN CHIPS</b> V	5.95
<b>JAPANESE SPICED CURLY FRIES</b> V	5.5

## ADD SAUCES & SIDES

**SAUCES: PEPPERCORN 3.75 · BLUE CHEESE 3.75  
CHIMICHURRI VG 3.25 · TRUFFLE CHEESE 4.75  
CREAMY MUSTARD & MUSHROOM 3.75 · BÉARNAISE 3.75**

♦ <b>Onion Rings</b> VG 5.5	♦ <b>House salads</b> V 5
♦ <b>Daily baked brioche loaf</b> V 6	♦ <b>French beans with shallots &amp; peas</b> VG 5.5
♦ <b>Creamy mashed potato</b> V 5 Add white truffle oil +1.95	♦ <b>Roasted honey-glazed carrot &amp; beetroot with toasted walnuts &amp; goats cheese crumb</b> V 6
♦ <b>Dauphinois potatoes</b> 5.5	♦ <b>Steamed tenderstem broccoli with chilli and garlic</b> VG 5.75
♦ <b>Truffle cauliflower &amp; broccolini cheese</b> V 6	♦ <b>Heritage Tomato salad with pickled onion, pine nuts &amp; herb dressing</b> VG 5.5
♦ <b>Grilled asparagus &amp; spinach</b> VG 6	♦ <b>Backed potato gnocchi in aromatic tomato sauce, chilli, mozzarella &amp; parmesan cheese</b> 5.5 Add chorizo +2.5
♦ <b>Mac 'n' cheese</b> V 7.5 Add white truffle oil +1.95	
♦ <b>Roasted spicy potato &amp; mixed peppers with sour cream</b> V 5.5	

## SIGNATURE DISHES

<b>EAST COAST FISH &amp; CHIPS</b>	18
Traditionally battered fish, chips, minted mushy peas, homemade tartar sauce	
<b>PAN ROASTED SEA BASS FILLETS</b>	24
Dauphinois potatoes, tenderstem broccoli, creamy Saffron sauce & chilli dressing	
<b>BRAISED BEEF</b>	24
Served with button mushrooms & silver onions in a red wine sauce, creamy mashed potato and topped with parsnips crisps	
<b>TRIO OF LAMB</b>	28
Spiced lamb cutlet, herb crusted lamb rump, pulled lamb shoulder croquette on a bed of pea & mint veloute with a lamb jus. Serve medium or well done	
<b>HONEY &amp; BALSAMIC GLAZED DUCK BREAST</b>	27
Smoked carrot purée, charred baby gem, pickled fennel, pomegranate seed, crispy pancetta, madeira & blackberry sauce. Serve pink or well done	
<b>FAJITAS</b> V	18
Sizzling plate with grilled halloumi, roasted peppers and onions. Served with warm tortilla wraps and homemade guacamole, salsa and chive sour cream.	
— Add Grilled Chicken Breast +5	
— Add 5oz Flat Iron Steak +7	
<b>SPICED LENTIL &amp; CAULIFLOWER PIE</b> VG	17.5
Served in a bed of butternut squash purée, toasted pine nuts & pumpkin seeds in a vegan gravy	

## CRAFT BURGERS

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

<b>FALAFEL BURGER &amp; SMASHED AVOCADO</b> VG	17.25
Sliced Tomato, pickled vegetables, fresh rocket & Sriracha vegan mayonnaise and vegan bun	
<b>CHICKEN BURGER</b>	17.5
Crispy with hot buffalo sauce or herb marinated grilled chicken breast, sliced tomatoes, gherkins, baby gem lettuce, onions, cheddar cheese & our signature burger sauce	
<b>CHEESE BURGER</b>	17.75
Two beef patties, cheddar cheese, rocket, gherkin, sliced tomatoes & onion with our signature burger sauce	
— Add pulled beef or BBQ pulled pork +2.5	
— Add fried egg +1.5	
— Add roasted mushrooms, white truffle oil +2	
— Add streaky bacon +2	

## SALADS

<b>CAESAR</b>	12
Croutons, romaine lettuce, soft boiled egg, aged parmesan cheese	
— Add grilled chicken breast +5	
— Add bacon +2	
<b>HARISSA CHICKEN &amp; HOUMOUS</b>	17
Marinated chicken breast, harissa houmous, rocket, pomegranate, roasted red peppers and topped with rumbled goats cheese, spiced pumpkin seeds and lemon dressing	
<b>STEAK &amp; KING PRAWNS</b>	18
With beetroot, pickled vegetables & spiced pepper coulis, bulgur, baby gem, spiced pumpkin seed, 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.

thecutandcraft.co.uk

MS10200\_MAIN\_LEEDS

## 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



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