



# LUNCH

MENU

[THECUTANDCRAFT.CO.UK](http://THECUTANDCRAFT.CO.UK)

# 2 COURSE - 19.95 / 3 COURSE 24.95

MON - FRI • 11AM - 4PM

## STARTERS

### CLASSIC PRAWN COCKTAIL

Baby gem, avocado, orange segments and Marie Rose sauce

### SMOOTH CHICKEN PÂTÉ

With red onion chutney, crispy onions & Yorkshire pudding

### BRUSCHETTA TOMATO VG

Heritage tomatoes, basil and garlic, finished with extra virgin olive oil

### CRISPY CALAMARI

Lemon & pepper seasoning served with lemon mayonnaise

### TRUFFLE POTATO CROQUETTES

Mustard Beetroot purée & black truffle mayonnaise  
Add black caviar +1.5

### CRISP PORK BELLY

With spicy mixed beans and chorizo stew

## MAINS

### FILLET OF SEA BASS

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

### CONFIT DUCK LEG

Creamy mashed potato, crispy kale & madeira sauce

### SLOW COOKED BEEF SHIN

Pulled shin of beef on toasted granary bread, cheese sauce, rocket & pickled onion, served with a jar of a beef jus & waffles fries

### SPICED LENTIL & CAULIFLOWER PIE VG

Served in a bed of butternut squash purée, toasted pine nuts & pumpkin seeds in vegan gravy

### GRILLED HALLOUMI & AVOCADO SALAD

Baby gem, spinach, couscous, toasted pumpkin seeds, orange segments, beetroot & red pepper coulis

### ROASTED CHICKEN BREAST

Grilled pak choi, wilted baby spinach, soya beans and truffle mushroom sauce

### BAKED GNOCCHI V

Asparagus, garden peas, mixed mushroom and gnocchi in a spiced tomato sauce with a hint of cream. Baked with melting mozzarella cheese and topped with parmesan

## SIDES

### Panko Crumbed Onion Rings VG 5

### Daily Baked Brioche Loaf V 6

### Creamy Mashed Potato V 5

Add White Truffle Oil +1.95

### Dauphinois Potatoes 5.5

### Truffle Cauliflower & Broccoli Cheese V 6

### House Salad V 5

### Roasted Spicy Potato & Mixed Peppers with Sour Cream V 5.5

### French Beans With Shallots & Peas VG 5.5

### Baked potato gnocchi in aromatic tomato sauce, chilli, mozzarella & parmesan cheese 5.5

Add chorizo +2.5

### Steamed Tenderstem Broccoli With Chilli & Garlic VG 5.75

### Grilled Asparagus & Spinach VG 6

### Mac 'N' Cheese V 7.5

Add White Truffle Oil +1.95

### Roasted Honey-Glazed Carrot & Beetroot With Toasted Walnuts & Goats Cheese Crumb V 6

### Heritage Tomato Salad With Pickled Onion, Pine Nuts & Herb Dressing VG 5.5

## DESSERT

### HOMEMADE WARM RICH CHOCOLATE BROWNIE V

With cream or vanilla ice cream

GF chocolate brownie available

### BISCOTTI CHEESECAKE VG

With biscoff sauce

### TWO SCOOPS OF ICE CREAM

◆ Vanilla

◆ Strawberries & Cream

◆ Orange Sorbet VG

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.