



LUNCH

MENU

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

FRENCH ONION SOUP

Croutons, Gruyère & parmesan cheese

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 V

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

BETROOT RISOTTO VG

Topped with roasted butternut squash, walnuts & pistachios

GRILLED VEGAN HALLOUMI SALAD VG

Chargrilled courgette, roasted red peppers, beetroot, orange segments, padrón pepper, spinach and houmous drizzled with lemon dressing

STEAK SANDWICH

Freshly baked baguette, rocket, roasted tomatoes, caramelised onion and top with melted mozzarella and serve with skin on chips

BAKED GNOCCHI & CHICKEN

In a creamy and cheesy, leek & mushroom sauce

SIDES

◆ Onion Rings VG 5.5

◆ Dauphinoise potato V 5.5

◆ Truffle cauliflower & broccolini cheese V 6

◆ Grilled asparagus & spinach VG 6

◆ Garlic bread V 5 Add cheese +1.50

◆ Mac 'n' cheese V 7.5

Add white truffle oil +1.50

◆ Mixed leaf & herb salad with walnut dressing VG 5

◆ French beans with shallots & peas VG 5.5

◆ Creamy mashed potato V 5 Add white truffle oil +1.50

◆ Roasted honey-glazed carrot & beetroot with toasted walnuts & goats cheese crumb V 6

◆ Steamed tenderstem broccoli with chilli and garlic VG 5.75

◆ Yorkshire pudding & roasted potatoes V 5.50

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.