

CUT by Wolfgang Puck
Gluten Free Menu

Salads and Starters...

Butter Lettuce, Avocado, Stilton Blue Cheese, Champagne-Herb Vinaigrette £14
Burrata Salad, Prosciutto di Parma, Rhubarb Compote, Micro Basil £16
Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Spiced Almonds, Montgomery Cheddar £14
Roasted Baby Beets, Dorstone Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint £14
Dorset Crab & Lobster "Louis" Cocktail, Spicy Tomato-Horseradish £25
Risotto with Scottish Lobster, Dorset Crab, Confit Tomato, Micro Basil £18
Big Eye Tuna Tartar, Wasabi Aioli, Ginger, Togarashi Crisps £21
Scottish Scallop "Carpaccio", Cucumber, Young Onions, Wasabi- Aioli £16
Prime Sirloin Hand Cut "Steak Tartar", Herb Aioli, Mustard £22
Curry Cauliflower Soup, Chanterelle Mushrooms, Almond Pesto £12

Sea and Land...

Grilled Dover Sole Meunière, Preserved Lemon, Parsley £49
Pan Roasted Cotswold Free Range Chicken, Chanterelle Mushrooms, Thyme Natural Jus £29
Pan-Roasted Scottish Lobster, Black Truffle Emulsion £ 54

From The Grill...

USDA Prime, Black Angus Beef, Creekstone Farms, Arkansas City, Kansas, Aged 35 Days

New York Sirloin 10oz. £48
Petit Cut Filet Mignon 6oz. £40
Rib Eye Steak 14oz. £51

South Devon Angus, South West England, Aged 28 Days

New York Sirloin 10oz. £32
Petit Cut Filet Mignon 6oz. £35
Rib Eye Steak 12oz. £39

Tasting of New York Sirloin

USDA Prime Black Angus 4oz., South Devon Angus 4oz., Australian Wagyu/Black Angus 2oz. £62
USDA Prime Black Angus 4oz., Australian Wagyu/Black Angus 4oz., Japanese 100% Wagyu 2oz. £95

Wagyu / Black Angus Beef, Darling Downs, Queensland, Australia

New York Sirloin 6oz. £84
Filet Mignon 6oz. £86
Rib Eye Steak 8oz. £92

American Wagyu, Snake River Farms, Idaho

New York Sirloin 8oz. £79

True A5 Japanese 100% Wagyu Kagoshima Beef From Kyushu Prefecture, Japan

New York Sirloin 6oz. £130
Filet Mignon 6oz. £140
Rib Eye Steak 8oz. £140

The Sauces...£2

Wasabi-Yuzu Kosho Butter
Argentinean Chimichurri
Shallot-Red Wine Bordelaise
Creamy Horseradish
Béarnaise

Add to the Cuts

Caramelized Onions £4
Bone Marrow £6
Wild Field Mushrooms £7
Colston Bassett Stilton £5
Fried Organic Egg £4

On the Side...

French Fries with Herbs £7
Desiree Potato Puree £7
Sautéed Baby Spinach, Garlic £7
Broccoli-Rapini, Sun Dried Tomatoes, Garlic £9
Crispy La Ratte Potatoes, Garlic Aioli, Fried Shallots £10
Baby Brussels Sprouts, Roasted Shallots, Sesame Yuzu Aioli £9
Roasted Squash, Smoked Bacon, Pearl Onions, Dates £9
Roasted Cauliflower "Carbonara", Confit Bacon, Parmesan £12

Prices include VAT and exclude 12.5% Service Charge.

Our menu contains allergens. If you suffer from any food intolerances or allergies, please let a member of the restaurant team know upon placing your order.