

SMALL PLATES & SHAREABLES

GRILLED SOURDOUGH 7.95

Artisanal sourdough served with French onion & garlic cream cheese dip **vg**

PRAWN & CRAYFISH COCKTAIL 10.50

With a hint of harissa & lime leaves, toasted sourdough, tomato & fresh lemon **gfm**

CREAMY BUFFALO BURRATA 9.95

Served with seared tomatoes & pesto bruschetta **vg**

OVEN ROASTED HERBY MUSHROOMS 9.50

Roasted chestnut mushrooms served with oozy brie & cranberry **vg**

MEZZE BOARD 9.50|18.50

Houmous, olives, pickles, falafel, flat bread, marinated mushrooms **ve vg**

"KFC" CHICKEN GOUJONS 9.50

Korean fried chicken goujons with gochujang mayo & Asian pickles

PORK BELLY BITES 9.50

Slow cooked confit pork with sweet soy sauce & picante onions **gf**

THAI STYLE SALT & PEPPER SQUID 10.50

Served with Thai style chilli & cucumber dipping sauce

GRILLED SATAY CHICKEN 9.25

Grilled chicken thighs with coconut & peanut sauce & a pineapple & chilli sambol

PLOUGHMANS BOARD 10.00|19.00

Hand carved gammon, mustard chipolatas, pickled vegetables, stilton cheese, mature cheddar, crusty bread, piccalilli

PUB CLASSICS & GRILL

HAND BATTERED COD 18.95

With chunky chips, mushy peas & homemade tartare sauce **gf**

HONEY GLAZED GAMMON 17.95

Our homemade honey glazed gammon served with two fried hens eggs, pineapple salsa & chunky chips **gf**

CUMBERLAND SAUSAGES 17.50

With sweet onion gravy, buttery mash & sauteed savoy cabbage

SRI LANKAN INSPIRED CHICKEN CURRY 17.95

Cooked with coconut milk curry leaves, roasted spices served with basmati rice & carrot pickle

RIBEYE STEAK 10 oz 33.95

FILLET STEAK 7 oz 36.95

Served with chunky chips, mushrooms & roasted plum tomato

Add pepper, stilton or mushroom sauce £2.50

PRIME BEEF BURGER 18.95

Chargrilled with gravy mayo, smoked applewood cheese, bacon & onion relish, served with skinny fries

PLANT BURGER 17.95

Vegan mayo, red onion marmalade, salad & skinny fries **vg ve**

CRISPY CHICKEN BURGER 18.95

Buttermilk chicken breast, Frank's hot sauce mayo, shredded lettuce, cucumber pickle & skinny fries

14 HOUR BRAISED BEEF & ALE PIE 19.50

Slow cooked steak & ale pie served with buttered mash, rich red wine gravy & seasonal vegetables

SWEET POTATO & KALE PIE 18.95

served with buttered mash, rich red wine gravy & seasonal vegetables **vg**

additional main course options are available on our restaurant menu

SUMMER SALAD SELECTION

SUMMER SALAD 15.95

Seasonal leaves, cherry tomatoes, olives & roasted peppers with house dressing **vg ve gf**

Customise your salad with the following options

FLATTENED CHICKEN SCALLOPINI 19.95

HONEY ROAST GAMMON & PINEAPPLE CHUTNEY 17.95

CRISPY COD GOUJONS & HOUSE TARTARE SAUCE 17.95

CHICKPEA FALAFEL & BEIRUTI HOUMOUS **vg ve** 16.95

SANDWICHES Served 12pm to 4pm Monday to Saturday

THE CUTTER CLUB 15.95

chicken, bacon, tomato, lettuce & gravy mayo, with skinny fries

SLOW COOKED ROAST BEEF 15.95

with horseradish mayo, salad & tomato, with skinny fries

CRISPY COD FISH FINGER 14.95

tartare sauce & salad leaves, with skinny fries

FALAFEL 13.95

houmous & salad leaves, with skinny fries **vg ve**

SUNDAY ROASTS AT THE CUTTER

Every Sunday our chefs prepare succulent cuts of meat, roasted to perfection and served with all the trimmings. From tender roast beef to juicy roast chicken, accompanied by fluffy Yorkshire puddings, golden roast potatoes, seasonal vegetables and rich gravy,

FOR THE TABLE

Sides perfect for the table

RUMP OF BEEF 21.95

32 day dry aged beef

ROASTED PORK LOIN 20.95

Seasoned with rosemary salt

CAULIFLOWER CHEESE 5.50

PIGS IN BLANKETS 6.75

HALF ROAST CHICKEN 20.95

Thyme & garlic roasted chicken

VEGAN/VEGETARIAN ROAST 19.50

Seasonal plant based roast **ve vg**

PORK & HERB STUFFING 4.50

SIDES

SKINNY FRIES & ROSEMARY SALT 5.25

TRIPLE COOKED CHIPS 5.25

TENDERSTEM BROCCOLI 5.25

GARLIC & HERB CIABATTA 5.50

CHEESY GARLIC & HERB CIABATTA 6.50

SUMMER SIDE SALAD 5.00

DESSERTS

RICH STICKY TOFFEE PUDDING 8.95

With hot caramel sauce & vanilla ice cream

SALTED CARAMEL CHOCOLATE BROWNIE 8.95

Served with chocolate gelato & chocolate sauce

APPLE & BLACKBERRY CRUMBLE 8.95

Served with warm vanilla custard

GELATO BY GERLATO 8.50

Authentic Italian gelato handcrafted in Turin