

STARTERS & 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**

THAI STYLE SALT & PEPPER SQUID 10.50

Served with Thai style chilli & cucumber dipping sauce

PORK BELLY BITES 9.50

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

"KFC" CHICKEN GOUJONS 9.50

Korean fried chicken goujons with gochujang mayo & Asian pickles

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

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.

RUMP OF BEEF 21.95

32 day dry aged beef

HALF ROAST CHICKEN 20.95

Thyme & garlic roasted chicken

ROASTED PORK LOIN 20.95

Seasoned with rosemary salt

RUMP OF LAMB 25.95

Roasted with rosemary salt

PLANT ROAST 19.50

Seasonal plant based roast
ve vg

FOR THE TABLE

Sides perfect for the table

CAULIFLOWER CHEESE 5.50

PIGS IN BLANKETS 6.75

PORK & HERB STUFFING 4.50

PUB CLASSICS

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

SUMMER SALAD 15.95

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

Customise your salad with the following options

CHICKEN SCALOPINI 19.95 CRISPY COD GOUJONS 17.95

HONEY ROAST GAMMON 17.95 CHICKPEA FALAFEL **vg ve** 16.95

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**

FOOD INSPIRED BY FLAVOUR

FLATTENED CHICKEN SCALOPINI 19.95

Bread crumbed chicken breast served with tomato & basil linguini

GRILLED AUBERGINE & HARRISA 16.95

Served with tagine spiced roasted chickpeas & peppers **ve**

10oz RIBEYE STEAK 33.95

Served with chunky chips, mushrooms & roasted plum tomato

Add pepper, stilton or mushroom sauce £2.50

PAN FRIED SEA BASS 23.95

With Cromer crab butter, samphire & roasted Charlotte potatoes

SRI LANKAN INSPIRED CHICKEN CURRY 17.95

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

7oz FILLET STEAK 36.95

Served with chunky chips, mushrooms & roasted plum tomato

Add pepper, stilton or mushroom sauce £2.50

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

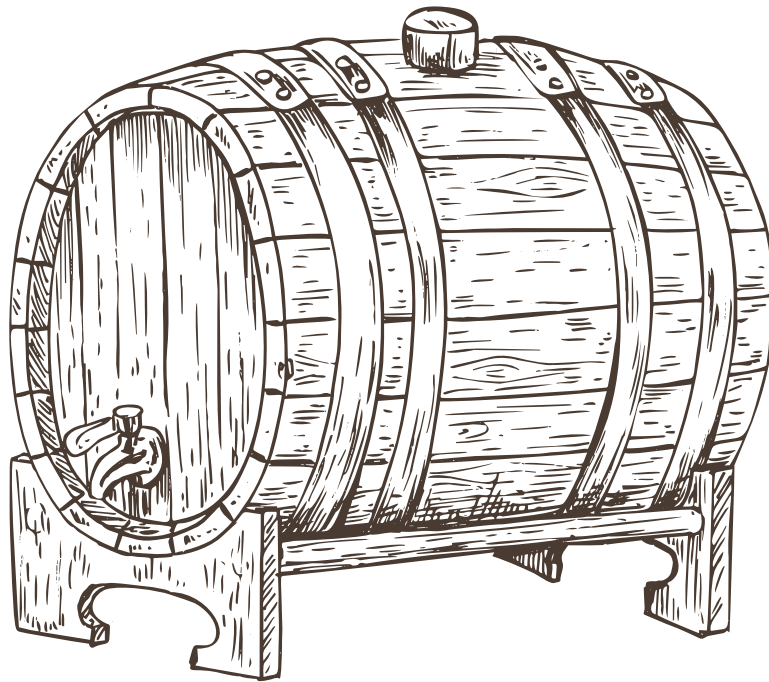
Authentic Italian gelato handcrafted in Turin, choose from vaniglia del Madagascar, cioccolato or fragola

BAKED BASQUE CHEESECAKE 8.95

Fresh raspberries & whipped chantilly cream

the
**CUTTER
INN**

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