

SMALL PLATES & SHAREABLES

Add a side to make it a meal

Grilled Sourdough 7.95

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

King Prawn Cocktail 10.50

Prawns with boozy cocktail sauce, winter leaves, lemon & served with buttered brown bread

Tomato & Red Pepper Soup 8.50

Roasted red pepper soup with ciabatta croutons & basil oil **vg gfm**

Shawarma Spiced Chicken 9.95

Spiced chicken with tahini dressing, sweet chilli pickles & mini flatbread

Mezze Board 9.50|18.50

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

Salt & Pepper Squid 10.50

Deep fried squid served with homemade sriracha mayonnaise

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

Shiitake Mushroom Fritters 9.50

Panko breadcrumbed mushrooms with garlic & chive sour cream **vg**

Ploughman's Board 10.00|19.00

Gammon, mustard glazed chipolatas, pickled vegetables, Stilton cheese, mature cheddar, crusty bread, piccalilli

FOOD INSPIRED BY FLAVOUR

Our main courses are crafted with care, using freshly prepared ingredients & premium produce to deliver bold, memorable flavours

Flattened Chicken Scallopini 19.95

Breadcrumbed chicken breast served with truffle & parmesan fries & dressed salad

Chilli Prawn Wok Noodles 18.95

Prawns stir fried with udon noodles, vegetables, pickled ginger & crispy onions

Grilled Cauliflower Steak 18.50

With tahini mayonnaise, roasted chickpeas, crispy onions **ve vg**

Pan Fried Sea Bass 23.95

Soy ginger & chilli dressing, pak choi & spicy sweet potato **gf**

Slow Cooked Pork Belly 22.50

Clementine, braised red cabbage & apple, "champ" mashed potatoes **gf**

Sri Lankan Chicken Curry 18.95

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

Confit Duck Leg 21.95

Slow cooked duck, dauphinoise potatoes, cranberry jus, grilled broccoli & almonds

Ribeye Steak 33.95

Served with chunky chips, mushrooms & roasted plum tomato **gf**

Fillet Steak 36.95

Served with chunky chips, mushrooms & roasted plum tomato **gf**
Add pepper, stilton or mushroom sauce £2.50

PUB CLASSICS

Hand Battered Cod 19.95

Classic fish & chips with mushy peas & homemade tartar sauce **gf**

14 Hour Braised Beef & Ale Pie 19.50

Served with buttered mash, red wine gravy & seasonal vegetables

Gammon & Eggs 17.50

Honey glazed gammon, two fried eggs, pineapple salsa & chunky chips **gf**

Seasonal Vegetable Pie 18.95

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

Smokey Beef Burger 18.95

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

Crispy Chicken Burger 18.95

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

Very Veggie Burger 18.95

Plant burger with tomato salsa & grilled peppers. Served with skinny fries **ve vg**

Cumberland Sausages 17.50

With sweet onion gravy, buttery mash & seasonal vegetables

SANDWICHES Served 12 to 4 - Monday to Saturday

Club Sandwich 14.95

Chicken, bacon, lettuce, tomato & mayo. Served with skinny fries

Gammon 14.95

Honey glazed gammon, piccalilli & shredded lettuce, served with skinny fries

Fish Finger 14.95

With tartare sauce & lettuce. Served with skinny fries

Falafel 14.95

Falafel, houmous, salad & flatbread. Served with skinny fries **vg**

FRESHLY MADE SALADS

Seasonal Salad 15.95

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

Customise your salad with the following options

CHICKEN SCALLOPINI 18.95

HONEY ROAST GAMMON 18.95

CRISPY COD GOUJONS 18.95

CHICKPEA FALAFEL 18.95

SIDES

SKINNY FRIES & ROSEMARY SALT 5.25

TRIPLE COOKED CHIPS 5.25

CHEESY CHIPS 6.50

SEASONAL VEGETABLES 5.25

GARLIC & HERB CIABATTA 5.50

CHEESY GARLIC & HERB CIABATTA 6.50

SEASONAL SIDE SALAD 5.00

SOOO BRITISH HUMBLE CRUMBLE

Your choice of crumble flavour
served with vanilla gelato or custard

Apple & Blackberry

Rhubarb

Banoffee

All £8.95

or

£10 With Any Tea or Coffee

DESSERTS

Salted Caramel Brownie 8.95

With chocolate gelato & chocolate sauce

Sticky Toffee Pudding 8.95

With hot caramel sauce & vanilla ice cream

Gelato by Gerlato 8.50

3 scoops of authentic Italian gelato

Salted Caramel Cheesecake 8.95

Golden layered salted caramel cheesecake

SUNDAY ROASTS

Every Sunday our chefs prepare succulent cuts of meat, roasted to perfection. From tender roast beef to juicy roast chicken, accompanied by fluffy Yorkshire puddings, golden roast potatoes, sage & onion stuffing, seasonal vegetables and rich gravy,

Rump Of Beef

21.95

Dry aged beef rump, marinated in roasting herbs & slow cooked

Hand Carved Turkey

20.95

Succulent turkey breast

Roasted Pork Belly

20.95

British pork belly seasoned with rosemary salt & slow cooked

Plant Roast

19.95

Seasonal plant based roast, ask your server for today's choice **vg ve**

SUNDAY SIDES

CAULIFLOWER CHEESE **5.50** PIGS IN BLANKETS **6.75**

KIDS MENU

Any Kids Meal & Drink £9.95

Cheeseburger

Beef burger with melted cheese, chips & garden peas or baked beans

Chicken Goujons

Fried chicken tenders with chips & garden peas or baked beans

Gammon

Gammon slices with fries egg, chips & garden peas or baked beans

Very Veggie Burger

Plant based pattie with vegan mayo, chips & garden peas or baked beans **vg ve**

Cod Goujons

Fried cod goujons with chips & garden peas or baked beans

Chipolatas

Chipolatas served with chips & garden peas or baked beans

KIDS DESSERTS

All £3.50

Chocolate Brownie

With vanilla gelato

Gelato by Gerlato

Ask your server for today's flavours

Apple & Blackcurrant Crumble

With vanilla gelato

HAVING A BIT OF A DO @ THE CUTTER INN

From birthdays & baby showers to meetings, wakes & wedding receptions, The Cutter Inn is the ideal spot for your next event. Our chefs can create tailored menus, from hearty buffets to elegant three-course meals, all inspired by our seasonal favourites. With flexible spaces, drink packages and a welcoming team, we'll help you host an occasion to remember.

Speak to a member of our team to start planning your event today.

SWEET TREATS

Coffee & Brownie

Any coffee or tea served with a slice of our chocolate brownie

5.95

Deluxe Hot Chocolate

Hot chocolate, whipped cream, marshmallows & chocolate brownie

6.95

KEEP UP TO DATE

Website

www.thecutterinn.co.uk

Instagram

[@thecutterinn_ely](https://www.instagram.com/thecutterinn_ely)

Facebook

[@thecutterinnely](https://www.facebook.com/thecutterinnely)

AIM PUBS

Independent & Family Run Hospitality

www.aimpubs.co.uk

HOT DRINKS

Americano	3.75
Latte	3.95
Cappuccino	3.95
Breakfast Tea	3.95
Herbal Tea	3.00
Hot Chocolate	4.95
Flat White	3.75
Espresso	2.95
Double Espresso	3.50

GIFT VOUCHERS

Give the gift of hospitality. Our gift vouchers are the perfect way to share something memorable. Visit our website to explore the full range



LOYALTY REWARDS

Unlock exclusive benefits and earn rewards by signing up to our loyalty club - Download our app to track your rewards



Please make staff aware of any food allergies you may have. Food prepared here may contain or have come in contact with peanuts, tree nuts, sesame, soy beans, milk, eggs, cereals containing gluten, fish, molluscs, mustard, lupin, celery, celeriac, sulphur dioxide. Fish dishes may contain bones

A discretionary service charge of 12.5% is added to tables of 6 or more