#### SMALL PLATES & SHAREABLES

PRAWN & CRAYFISH COCKTAIL 9.50

Marie rose sauce, shredded lettuce, toasted sourdough, tomato & lemon gfm

**GRILLED SOURDOUGH 7.00** 

Brushed with garlic butter, served with red pepper & tomato dip vg

CRISPY FRIED CHICKEN WINGS 8.50

Perfectly fried and coated in hot buffalo sauce, these wings are the ultimate crowd pleaser.

OVEN ROASTED HERBY MUSHROOMS 8.50

Roasted mushrooms in a creamy garlic & chive sauce, served on sourdough with truffle oil vg

MEZZE BOARD 9.00|18.50

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

PORK BELLY BITES 8 50

Slow cooked confit pork with sweet soy sauce & picante onions of

THAI STYLE SALT & PEPPER SOUID 9.50 Served with Thai style chilli & cucumber dipping

"KFC" CHICKEN GOUJONS 8.50

Korean fried chicken goujons with gochujang mayo & Asian pickles

CHICKEN LIVER & COGNAC PATE 8.50

Rich, creamy pate, served with our red onion marmalade & crusty sourdough bread

PLOUGHMANS BOARD 10.00|19.00

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

#### **MAINS**

HAND BATTERED COD 17.95

Classic fish & chips, chunky chips, mushy peas & homemade tartare sauce gf

HONEY GLAZED GAMMON 17.50

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

14 HOUR BRAISED BEEF & ALE PIE 17.95

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

make it vegetarian with our seasonal vegetable pie

SLOW ROASTED PORK BELLY 18.95

Served with buttery mash potato, tenderstem broccoli and Bramley apple sauce gf

CHICKEN SCALLOPINI 17.95

Bread crumbed chicken breast with garlic butter, truffle oil & served with parmesan fries

DRY AGED RIBEYE 33.95

10oz ribeye served with grilled plum tomato, mushroom, watercress & chunky chips gf

Add pepper or mushroom sauce £2.50

PRIME BEEF BURGER 17 95

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

CHICKEN BURGER "THE MEXICAN" 17.50

Buttermilk chicken breast, smoked bacon, smashed avocado, jalapeno & cheese mayo & skinny fries

VEGGIE BURGER 17.50

Plant burger, vegan mayo, red onion marmalade,

Summer salad & skinny fries vg ve

SAUSAGE & MASH 16.50

Pan roasted Cumberland sausages with sweet onion gravy & champ mash

CATCH OF THE DAY FROM 18.95

With baby potatoes, tender stem broccoli & caper butter

PUMPKIN RAVIOLI 17.50

With sage & butter sauce & toasted sunflower seeds vg

FILLET STEAK 36.95

70z fillet served with grilled plum tomato, mushroom, watercress & chunky chips gf

Add pepper or mushroom sauce £2.50

### 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 19.95

Slow cooked with fresh herbs

HALF ROAST CHICKEN 18.50 Thyme & garlic roasted chicken

Seasoned with rosemary salt

VEGAN/VEGETARIAN ROAST 17.95

Seasonal plant based roast v

ROASTED PORK LOIN 18.50

## FOR THE TABLE

level up your roast with our extra sides, perfect for sharing,

CAULIFLOWER CHEESE

PIGS IN BLANKETS

PORK & HERB STUFFING 4.50

#### SANDWICHES Served 12pm to 4pm Monday to Saturday

Classic pub sandwiches served with skinny fries

THE CUTTER CLUB 14.95

chicken, bacon, tomato, lettuce & gravy mayo

SLOW COOKED ROAST BEEF 14.95

with horseradish mavo, salad & tomato

CRISPY COD FISH FINGER 13.95 tartare sauce & salad leaves

FALAFEL 12.95

houmous & salad leaves vg ve

# DESSERTS ALL £7.50

RICH STICKY TOFFEE PUDDING

With hot caramel sauce & vanilla ice cream

RASPBERRY & PISTACHIO SEMI FREDDO

With raspberry coulis

SALTED CARAMEL CHOCOLATE BROWNIE

Served with chocolate gelato & chocolate sauce

COOKIE DOUGH CRUMBLE

Apple & blackcurrant crumble served with vanilla custard

GELATO BY GERLATO

Authentic Italian gelato handcrafted in Turin, choose from vaniglia de Madagascar, cioccalato or fragola

TENDERSTEM BROCCOLI TRIPLE COOKED CHIPS SUMMER SALAD SKINNY FRIES & ROSEMARY SALT CHIPS WITH CHIP SHOP CURRY SAUCE GARLIC & HERB BUTTER CIABATTA







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