

SMALL PLATES & SHAREABLES

GRILLED SOURDOUGH 7.00

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

PRAWN & CRAYFISH COCKTAIL 9.50

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

CREAMY BUFFALO BURRATA 8.50

Served with seared tomatoes & pesto bruschetta

OVEN ROASTED HERBY MUSHROOMS 8.50

Roasted chestnut mushrooms served with oozy brie & cranberry

MEZZE BOARD 9.00|18.50

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

THAI STYLE SALT & PEPPER SQUID 9.50

Served with Thai style chilli & cucumber dipping sauce

PORK BELLY BITES 8.50

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

"KFC" CHICKEN GOUJONS 8.50

Korean fried chicken goujons with gochujang mayo & Asian pickles

GRILLED SATAY CHICKEN 8.50

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 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**

OVERNIGHT ROASTED PORK BELLY 21.50

Cooked with clementine & star anise, served with horseradish mash & red cabbage

PIGS IN BLANKETS STOVIE 18.25

Bacon wrapped British pork sausages with rich onion & roasted root gravy & county style potatoes

DRY AGED RIBEYE 29.95

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

Add pepper or mushroom sauce £2.50

PRIME BEEF BURGER 18.25

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

CRISPY CHICKEN BURGER 17.50

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

PLANT BURGER 17.50

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

SEASONAL ROAST SPECIAL SERVED DAILY 19.95

Daily festive roast, ask your server for today's special. Served with roasted vegetables, potatoes, stuffing, Yorkshire pudding & gravy

14 HOUR BRAISED BEEF & ALE PIE 18.25

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

Make it vegetarian with our seasonal vegetable pie

WINTER SALAD SELECTION

WINTER SALAD 15.95

Seasonal leaves, cherry tomatoes, roasted squash, celeriac & house dressing **vg ve gf**

Customise your salad with the following options

FLATTENED CHICKEN SCALLOPINI 17.95

HONEY ROAST GAMMON & PINEAPPLE CHUTNEY 17.50

CRISPY COD GOUJONS & HOUSE TARTARE SAUCE 16.95

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

SANDWICHES Served 12pm to 4pm Monday to Saturday

THE CUTTER CLUB 14.95

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

SLOW COOKED ROAST BEEF 14.95

with horseradish mayo, salad & tomato, with skinny fries

PIGS IN BLANKETS 13.95

with stuffing & apple sauce, with skinny fries

CRISPY COD FISH FINGER 13.95

tartare sauce & salad leaves, with skinny fries

FALAFEL 12.95

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,

RUMP OF BEEF 19.95

Slow cooked with fresh herbs

ROASTED PORK LOIN 18.50

Seasoned with rosemary salt

HALF ROAST CHICKEN 18.50

Thyme & garlic roasted chicken

VEGAN/VEGETARIAN ROAST 18.50

Seasonal plant based roast **v**

FOR THE TABLE

Sides perfect for the table

CAULIFLOWER CHEESE 5.50

PIGS IN BLANKETS 6.75

PORK & HERB STUFFING 4.50

SIDES

SKINNY FRIES & ROSEMARY SALT 5.25

TRIPLE COOKED CHIPS 5.25

CHEESY CHIPS 6.50

TENDERSTEM BROCCOLI 5.25

GARLIC & HERB CIABATTA 5.50

CHEESY GARLIC & HERB CIABATTA 6.50

WINTER SIDE SALAD 5.00

DESSERTS ALL £8.50

RICH STICKY TOFFEE PUDDING

With hot caramel sauce & vanilla ice cream

SALTED CARAMEL CHOCOLATE BROWNIE

Served with chocolate gelato & chocolate sauce

APPLE & BLACKCURRANT CRUMBLE

Served with vanilla custard

GELATO BY GERLATO

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

CLASSIC CHRISTMAS PUDDING

Served with brandy butter sauce & redcurrants