

## STARTERS & 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

## FOOD INSPIRED BY FLAVOUR

### FLATTENED CHICKEN SCALLOPINI 19.95

Bread crumbed chicken breast with tomato & basil linguini

### CHILLI PRAWN WOK NOODLES 17.50

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

### VENISON BOURGUIGNON 23.95

Mulling spices, roasted mushrooms & celeriac with country style mash, sour cream, pancetta & scallions

### WINTER SALAD 15.95

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

Customise your salad with the following options

### CHICKEN SCALLOPINI 17.95

### HONEY ROAST GAMMON 17.50

### CRISPY COD GOUJONS 16.95

### CHICKPEA FALAFEL **vg ve** 16.95

### PAN FRIED SEA BASS 21.95

Rubbed with roasted Sri Lankan spices, freshly grated coconut, green sambol & served with steamed rice

### GRILLED AUBERGINE & HARRISA 18.95

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

### SAUTE CHICKEN 19.95

Basted with cyder vinegar, smoked paprika & brown sugar, served with creamy corn dauphinoise potatoes, crispy kale

### DRY AGED RIBEYE STEAK 29.95

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

Add pepper, stilton or mushroom sauce £2.50

### FILLET STEAK 33.95

7oz fillet served with grilled plum tomato, mushroom, watercress & chunky chips **gf**

Add pepper, stilton or mushroom sauce £2.50

## PUB CLASSICS

### HAND BATTERED COD 17.95

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

### HONEY GLAZED GAMMON 17.50

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

### 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

### OVERNIGHT ROASTED PORK BELLY 21.50

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

### PRIME BEEF BURGER 18.25

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

### PLANT BURGER 17.50

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

### SEASONAL ROAST SPECIAL SERVED DAILY FROM 18.50

Daily festive roast, ask your server for today's special.

Served with roasted vegetables, potatoes, stuffing, Yorkshire pudding & gravy

### CRISPY CHICKEN BURGER 17.50

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

## 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

### ROASTED PORK LOIN 18.50

Seasoned with rosemary salt

### 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

### TENDERSTEM BROCCOLI 5.25

### GARLIC & HERB CIABATTA 5.50

### CHEESY GARLIC & HERB CIABATTA 6.50

### WINTER SIDE SALAD 5.00

## DESSERTS

### RICH STICKY TOFFEE PUDDING 8.50

With hot caramel sauce & vanilla ice cream

### SALTED CARAMEL CHOCOLATE BROWNIE 8.50

Served with chocolate gelato & chocolate sauce

### APPLE & BLACKBERRY CRUMBLE 8.50

Served with warm vanilla custard

### CLASSIC CHRISTMAS PUDDING 8.50

Served with brandy butter sauce & redcurrants

### GELATO BY GERLATO 8.50

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