

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 9.50

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 8.95

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

"KFC" CHICKEN GOUJONS 8.95

Korean fried chicken goujons with gochujang mayo & Asian pickles

GRILLED SATAY CHICKEN 8.50

Grilled chicken thighs with coconut & peanut sauce & 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

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

FLATTENED CHICKEN SCALLOPINI 19.95

Bread crumbed chicken breast with tomato & basil linguini

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

FILLET STEAK 36.95

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 18.95

Classic fish & chips 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**

DRY AGED RIBEYE STEAK 32.95

100z ribeye served with grilled plum tomato, mushroom, watercress & chunky chips **gf**

Add pepper, stilton or mushroom sauce £2.50

OVERNIGHT ROASTED PORK BELLY 21.50

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

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, winter salad & skinny fries **vg ve**

14 HOUR BRAISED BEEF & ALE PIE 19.50

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

Make it vegetarian with our seasonal vegetable pie

CRISPY CHICKEN BURGER 18.95

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 18.95

Thyme & garlic roasted chicken

ROASTED PORK LOIN 18.95

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

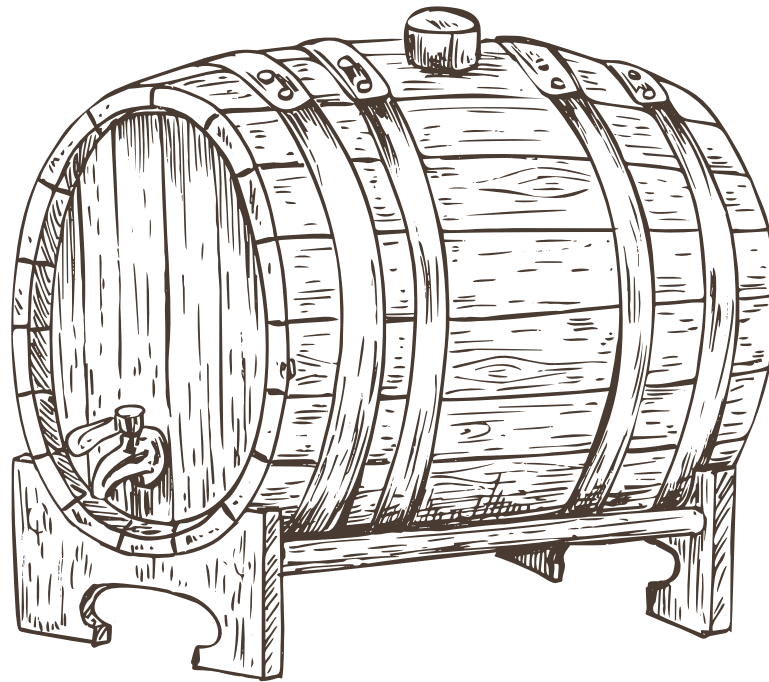
Served with warm vanilla custard

GELATO BY GERLATO 8.50

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

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**CUTTER
INN**

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