

CUTTERS

RESTAURANT



PRE THEATRE MENU

2 COURSES £16 | 3 COURSES £20

MONDAY - THURSDAY 5-7PM

STARTERS

SMOKED CHICKEN, RED LENTIL & CHICKPEA BROTH

With Irish stout wheaten

CONFIT OF DUCK LEG

With homemade red onion & chilli marmalade

PIRI-PIRI TIGER PRAWNS

With garlic & coriander bread

SALT & PEPPER SQUID (GF)

With Asian slaw and Teriyaki dipping sauce

IRISH GOATS CHEESE, ROAST RED PEPPER & SUNDRIED TOMATO TART (V)

With dressed rocket and toasted almonds

MAINS

PAN SEARED FILLET OF SEABASS (GF)

Succulent tiger prawns, cooked in a Thai green curry sauce

With aromatic rice

BUTTERMILK FRIED CHICKEN BURGER

Smoked bacon, cheddar, crisp baby gem and beef tomato in a brioche bap

With skinny fries

JAWBOX GIN & TONIC BATTERED COD

With homemade tartar, minted mushy pea and hand cut chips

SLOW ROASTED BACON LOIN (GF)

With a fried free range egg and chunky chips

PENNE PUTTANESCA (V)

Fresh penne tossed through roast cherry tomatoes, olives, capers and garlic

DESSERTS

WHITE CHOCOLATE & RASPBERRY CRÈME BRULEE (GF)

With homemade shortbread

FLOURLESS CHOCOLATE TORTE (GF)

With homemade honeycomb and orange sorbet

PECAN PIE

With vanilla ice cream

ETON MESS SUNDAE (GF)

Fresh Strawberries, whipped cream and meringue mix

Not included in assiette or taster options.

(V) **Vegetarian** | (GF) **Made Without Gluten** - Other dishes above, can be (GF) on request

Food Allergy: If you have a food allergy or intolerance, please let us know before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available, upon request.