


MENU

Mixed Olives and Sun-Dried Tomatoes (V)	£3.95
Assorted Breads (V) With flavoured oils	£3.95


STARTERS

Garlic & Parmesan Sourdough Melt (V) With balsamic dipping oil	£5.25
The Soup Cup - ask your waiter for today's blend With crusty bread	£4.25
Slow Roasted BBQ Pork Spare Ribs	£6.95
Warm Sautéed Lime & Chilli Prawns With coriander & garlic bread	£6.95
Make it a large one	£10.95
Piri-Piri Chicken Wings With blue cheese dip	£6.95
Make it a large one	£10.95
Cutters Seafood Chowder Of fresh cod, clams and shrimp With herb ciabatta	£6.95
Make it a large one	£10.95
Salt & Pepper Squid With Teriyaki dipping sauce	£5.95
 Steamed Mussels In a homemade tomato & chilli broth	£6.95
Make it a large one	£10.95

SALAD

Quinoa, Feta and Pomegranate Salad (V) With a balsamic & lime dressing	£5.95
 Cutters Warm Caesar Salad Crisp cos leaves, salty bacon, croutons and classic Caesar dressing	£7.95
Add Chicken	£9.95
Grilled Salmon and Watercress Salad With lemon tahini dressing and rice noodles	£11.95
Also available with Vegan friendly Falafel (V)	

PASTA

Courgette, Chilli and Tiger Prawn Linguini In a creamy white wine sauce Vegetarian option available (V)	£13.95
 Penne Puttanesca (V) Fresh penne pasta tossed in roasted cherry tomatoes, olives, capers and garlic	£9.95
Add Chicken	£11.95

(V) - Vegetarian




Recommended wine pairings (PTO)

Please ask your server for separate GLUTEN FREE menu

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.

POULTRY

Pan Roasted Supreme of Chicken With white truffle mash, fine beans and a rich port jus	£13.95
Cutters Club Chargrilled chicken, smoked bacon, Swiss cheddar, beef tomato and piccalilli in a freshly baked sourdough bap With skinny fries	£12.95
 Thai Green Chicken Curry With fragrant rice	£12.95
Thai Green Vegetable Curry (V) Carrots, broccoli, cherry tomatoes, fine green beans and Chinese leaf With fragrant rice	£11.95


SEAFOOD

 Thai Monkfish and Shrimp Curry With fragrant rice	£16.95
 Pan Seared Fillet of Seabass On a warm salad of new potatoes, olives and chorizo With a peppered hollandaise sauce	£16.95
Cutters Seafood Platter Lime & chilli tiger prawns, steamed mussels, beer battered scampi and salt & pepper squid With a selection of dips	£15.95

CUTTERS FISH & CHIPS

 Beer Battered Cod With mushy peas, hand cut chips and house-made tartar sauce	£12.95
Beer Battered Portavogie Scampi With mini Caesar salad, handcut chips and house-made tartar sauce	£14.95
Jawbox Gin & Tonic Battered Monkfish Fritters With skinny fries and a cucumber & mint salsa	£13.95
Tempura of Salmon With Asian dipping sauce and sweet potato fries	£14.95

PORK

Full Rack of BBQ Glazed Baby Back Ribs With shoestring fries and slaw	£14.95
 Crisp Confit of Pork Belly With apple & cinnamon puree, balsamic roasted cherry tomatoes and white truffle & parmesan wedges	£14.95



STEAK SELECTION

All our Steaks are cooked to your preference and served with hand-cut, thrice-cooked chips and a balsamic roasted cherry tomato and button mushroom garnish	
10oz Sirloin Steak	£21.95
8oz Ribeye	£19.95
Add Beer Battered Scampi	£5.00



CUTTERS BEEF & BIRD

8oz Ribeye Steak and Pan Roasted Supreme of Chicken With tobacco onions, choice of side and sauce	£26.95
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SAUCES

Jus, Béarnaise, Peppercorn Hollandaise, Classic Peppercorn Cream	£2.50
Garlic Butter	£1.50

BURGER

CUTTERS GOURMET BURGER 6oz beef patty, crisp lettuce, tomato and red onion in a toasted brioche bun With handcut chips or shoestring fries	£10.95
Toppings:	All £1.50
Sautéed Mushrooms	
Smoked Applewood Cheese	
Bacon	
Fried Egg	
Cheddar Cheese	
Tomato Salsa	
Garlic & Herb Aioli	



CUTTERS MEAT FEAST BURGER

6oz Steak burger, bbq pulled pork, chargrilled chicken breast and smoked Applewood cheese With Dragon's Tongue hot sauce, coleslaw and choice of side	£17.95
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SIDES

Sweet Potato Fries	£3.95
Shoestring Fries	£3.25
Hand Cut Chips	£3.25
Garlic & Herb New Potatoes	£3.25
Whipped Mash	£3.25
Scented Rice	£3.25
Fresh Market Vegetables	£3.25
Fine Green Beans	£3.25
Tobacco Onions	£3.25
House Salad	£3.25
Rocket and Parmesan Salad	£3.25
Buttered Spinach	£2.95
Coleslaw	£2.00
Sautéed Mushrooms	£1.50

CUTTERS
RESTAURANT

WINES

THE FIZZ - Who says it has to be a Celebration?

- 1. Laurent Perrier Cuvée Rosé - FRANCE** £65
Well defined and slightly sharp with intense fruity flavours of freshly picked red berries, strawberries, cherries, blackcurrant and raspberries.
- 2. Laurent Perrier Brut - FRANCE** £45
Well defined, subtly rounded with expressive flavours. The fruit progressively emerges to reveal a finely balanced Champagne displaying great length on the finish.
- 3. Alfred Gratien Brut - FRANCE** £45
A refined blend in which the elegance of the Chardonnay melds with the fruitiness of the Pinot Meunier and the enduring flavour of the Pinot Noir. A wonderful balance of aromatic strength and the freshness of exotic fruits.
- 4. Alfred Gratien Brut Rose NV - FRANCE** £45
A refined blend where the elegance of chardonnay and the fruity notes of Pinot Meunier mingle with delicacy. Fine balance between aromatic strength and the freshness of small red berries dominated by raspberry.
- 5. Canti Prosecco Magnum - ITALY** £40
Pale straw colour with bouquet and taste of green apples and flowers. Excellent as an aperitif or with lightly salted dishes.
- 6. Bolla Prosecco - ITALY** £25
The grapes for Prosecco are harvested early, preserving their natural acidity in this crisp, sparkling wine. It has a pale straw colour with clean aromas of lemon, apple and a hint of peach. Very refreshing on the palate.
- 7. Codorniu Brut NV - SPAIN** £21
A dry light bodied Cava with apple and citrus characters. Perfect with seafood or salad or simply on its own.
- 8. Codorniu Brut Rosado - SPAIN** £21
Light and clear with hints of strawberry and raspberry ending with a clean refreshing finish. Great with seafood.
- 9. Cinzano Prosecco - ITALY** £23
An aromatic sparkling wine, from the best vineyard areas of the Colline Trevigiane. A young sparkling wine, with a vivacious froth.

FRESH WHITES & PINKS - Crisp, clean & refreshing

- 10. Douglas Green Chenin Blanc - SOUTH AFRICA** £17
Easy drinking, dry light and fruity wine that is crisp and enticing. A delicious social drinking wine which works just as well alone as it does with light creamy dishes.
- 11. Petit Chablis Pas Si Petit - FRANCE** £25
This “not so petit” wine is brilliant! The nose is open, fine and lively. The finale is lengthened with a fruity freshness. Lovely on its own, perfect with grilled seafood.
- 12. Lamberti Pinot Grigio Santepietre - ITALY** £19
One of our modern classics, this wine is one of life’s perfectionists. White, light, dry and unoaked. Great on its own, super with light pasta and seafood.
- 13. Santi Pinot Grigio - ITALY** £22
Full and complex aromas of pear and exotic fruits with a fruity and lively finish. Great with seafood.
- 14. Muscadet Domaine de les Roiteliers - FRANCE** £18
A dry white wine that distinguishes itself by its mineral aromas and freshly cut herbs flavour. Very refreshing with a long finish. Enjoy with seafood, poultry or creamy pasta.
- 15. Gavi di Gavi Toledana, Villa Lanata - ITALY** £22
Impeccably made in a light gooseberry and mineral style with delicate floral hints. A perfect partner for fish but works well on its own to sip.

- 16. Chablis La Chablisienne Vieille Vignes - FRANCE** £30
What more is there to say, except clean, light and flinty with just a hint of warmth. At its peak right now so drink up! The French recommend a not too spicy curry!
- 17. Canyon Road White Zinfandel - CALIFORNIA** £17
Light-bodied with hints of strawberry, cherry and watermelon flavours and a smooth crisp finish.
- 18. Mateus Rosé - PORTUGAL** £17
Light, young and fresh, Mateus Rosé is harvested from Portuguese sun-ripened grapes and slowly fermented to give it that famous colour.

SOFT WHITES - Medium bodied with perfect balance

- 19. Boschendal Sauvignon Blanc - SOUTH AFRICA** £19
Capsicum and gooseberry aromas with a palate that bursts with tropical fruit flavours. A lively acidity and crisp finish balance perfectly. Works excellently with Caesar salad
- 20. Evans & Tate Breathing Space Sauvignon Blanc** £22 AUSTRALIA
Beautifully light in colour with aromas of gooseberry, lime zest and fresh cut grass. A succulent wine with a full palate and a zippy citric finish. Perfect for herby salads or mussels.
- 21. Antinori Campogrande Orvieto Classico Secco - ITALY** £20
A great alternative to Pinot Grigio, this wine is clean, lively and fruity. A medium body with bright acidity making it perfect with squid.
- 22. Evans & Tate Butterball Chardonnay** £22 AUSTRALIA
Ripe melon and peach with toasted brioche finish. A classic style Chardonnay for fresh seafood or slow roasted pork.
- 23. Montes Sauvignon Blanc - CHILE** £18
Crisp, dry, zingy white wine showing true Sauvignon style. With the freshness and flavour of New World coupled with the style, elegance and aftertaste of the old. Great with salads and chicken dishes.
- 24. Guy Saget Sancerre - FRANCE** £30
Ever longed for a wine that smells of summer? You’ve just found it! Refreshing, balanced acidity with a slight gooseberry tang. Perfect pair with soft cheese.

LUSCIOUS WHITES - Full bodied & flavoursome -

- 25. Villa Maria Private Bin Sauvignon Blanc - NEW ZEALAND** £21
Flavours of ripe gooseberries, passionfruit and exotic herbaceous aromas finishing with crisp, clean acidity. Totally delicious! A perfect aperitif or served with all manner of seafood.
- 26. Cornellana Chardonnay - CHILE** £17
Full and fruity with rich peach, apricot and pineapple flavours. Matches perfectly to pork!
- 27. Errazuriz Max Reserva Chardonnay - CHILE** £22
A refined, concentrated new world Chardonnay showing nice complexity and balance, with subtle herbal undertones. Great with creamy chicken dishes.
- 28. Louis Jadot Macon Blanc Villages - FRANCE** £24
Dry, crisp and fresh with fruity hints of pear and green apple with a long refreshing finish. This unoaked wine has a full and vibrant fruit character. Perfect match with salads and chicken.

JUICY REDS - Lighter & fruit driven, very easy to drink

- 29. Palmento Nero D’Avola - ITALY** £17
The most important red wine grape in Sicily and easily comparable to a light Shiraz. It has spicy plum notes and works well with tomato based dishes.

- 30. Montes Merlot - CHILE** £17
Rich & intense colour with floral and berry flavours. Food friendly and works best with lamb or beef.
- 31. Faustino VII Rioja - SPAIN** £18
Fruity with ripe blackberry notes and a medium finish. Perfect with any kind of meat and pasta.

SMOOTH REDS - Medium bodied, velvety wines

- 32. Douglas Green Pinotage - SOUTH AFRICA** £17
A medium bodied fruit driven red wine; a soft juicy structure for youthful drinking! With lush red berry and spice flavours and aromas. Perfectly matched with BBQ dishes.
- 33. Errazuriz Wild Ferment Pinot Noir - CHILE** £25
Renowned for its full body, rich fruit and silky texture, but also its “wild, sexy earthiness”. Well-balanced acidity with a long finish. Best served lightly chilled with fish or poultry.
- 34. Antinori Peppoli Chianti Classico - ITALY** £25
The “first name” in Chianti delivers ripe raspberry and redcurrant flavours. A silky fruit driven wine with a lingering finish and soft, sweet tannins. Perfect with pasta, ribs or steak.
- 35. McWilliams Cool Climate Shiraz - AUSTRALIA** £21
An aromatic and spicy wine with dark berry flavours. Just right with a steak.
- 36. Chateau Dupray St Emilion - FRANCE** £30
This Saint-Emilion has aromas of fruits of the forest. The wine is well structured and fruity with pleasant tannins. Classic Merlot matches with beef, pork or pasta.

BIG REDS - Full bodied, powerful & extremely satisfying

- 37. Dark Horse Cabernet Sauvignon - CALIFORNIA** £19
This wine has bold flavours of blackberry and cherry supported by firm tannins, brown spice and a dark chocolate espresso finish.
- 38. Argento Seleccion Malbec - ARGENTINA** £19
This superb Malbec has a deep violet colour and offers concentrated aromas of plums, black cherries and notes of chocolate rounded off perfectly by soft, supple tannins. A must-drink with steak.
- 39. Don Reca - CHILE** £30
The 2007 Cuvée Don Reca is a blend of Merlot, Cabernet Sauvignon, Carmenere and Syrah. It exhibits an aromatic array of eucalyptus, violets, clove, sage and blackcurrants. Mouth-filling, intense and spicy. Eats well with beef or roast pork.
- 40. Louis Jadot Pinot Noir - FRANCE** £25
A great introduction to the Louis Jadot style of fine red Burgundy, medium bodied with a lovely purity of raspberry and cherry fruit and smooth tannins. Superb with red meats and pasta.
- 41. Errazuriz Reserva Cabernet Sauvignon - CHILE** £22
A profile of cassis, blackcurrant, coffee and cedar, along with sweet spice notes from the oak to heighten the blend. Fine, supple tannins lead to a very firm, bright wine with a great finish. Goes down nicely with meaty dishes.
- 42. Faustino V Reserva - SPAIN** £30
This wine has a strong maroon colour with ripe fruit notes. It is elegant on the palate with a long finish. Matches well with grilled or fried potatoes.

PLEASE SEE OUR BLACKBOARDS FOR GLASSES & CARAFES OF WINE!

We now offer a range of fine Cuban cigars. Please ask your server for details.