

MENU

STARTERS

Mixed Olives and Sun-Dried Tomatoes (V)

Assorted Breads with Flavoured Oils (V)

Garlic & Parmesan Sourdough Melt (V)
With balsamic dipping oil

Quinoa, Feta and Pomegranate Salad (V)
With a balsamic & lime dressing

The Soup Cup - ask your waiter for today's blend
With crusty bread


Slow Roasted BBQ Pork Spare Ribs

Warm Sautéed Lime & Chilli Prawns
With coriander & garlic bread
Make it a large one


Piri-Piri Chicken Wings
With blue cheese dip
Make it a large one

Cutters Seafood Chowder
Of fresh cod, clams and shrimp
With herb ciabatta
Make it a large one

Salt & Pepper Squid
With Teriyaki dipping sauce

 18 Steamed Mussels
In a homemade tomato & chilli broth
Make it a large one


SALAD

 17 Cutters Warm Caesar Salad
Crisp cos leaves, salty bacon, croutons and classic Caesar dressing
Add Chicken

Grilled Salmon and Watercress Salad
With lemon tahini dressing and rice noodles
Also available with Vegan friendly Falafel (V)

PASTA


Courgette, Chilli and Tiger Prawn Linguini
In a creamy white wine sauce
Vegetarian option available (V)

 27 Penne Puttanesca (V)
Fresh penne pasta tossed in roasted cherry tomatoes, olives, capers and garlic
Add Chicken

POULTRY


Pan Roasted Supreme of Chicken
With white truffle mash, fine beans and a rich port jus


Cutters Club
Chargrilled chicken, smoked bacon, Swiss cheddar, beef tomato and piccalilli
in a freshly baked sourdough bap
With skinny fries

 26 Thai Green Chicken Curry
With fragrant rice

Thai Green Vegetable Curry (V)
Carrots, broccoli, cherry tomatoes, fine green beans and Chinese leaf
With fragrant rice


SEAFOOD

 14 Thai Monkfish and Shrimp Curry
With fragrant rice

 31 Pan Seared Fillet of Seabass
On a warm salad of new potatoes, olives and chorizo
With a peppered hollandaise

Cutters Seafood Platter
Lime & chilli tiger prawns, steamed mussels, beer battered scampi
and salt & pepper squid
With a selection of dips

FISH AND CHIPS

 6 Beer Battered Cod
With mushy peas, hand cut chips and house-made tartar sauce


Beer Battered Portavogie Scampi
With mini Caesar salad, handcut chips and house-made tartar sauce

Jawbox Gin & Tonic Battered Monkfish Fritters
With skinny fries and a cucumber & mint salsa

Tempura of Salmon
With Asian dipping sauce and sweet potato fries


PORK

£3.95 Full Rack of BBQ Glazed Baby Back Ribs £14.95
With shoestring fries and slaw

£3.95 Crisp Confit of Pork Belly £14.95 
With apple & cinnamon puree, balsamic roasted cherry tomatoes,
and white truffle & parmesan wedges

£5.95

STEAK SELECTION

£4.25 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 

£6.95 10oz Sirloin Steak £21.95

£6.95 8oz Ribeye £19.95


£10.95 Add Beer Battered Scampi £5.00

£6.95

SAUCES

£10.95 Jus, Béarnaise, Peppercorn Hollandaise, Classic Peppercorn Cream £2.50
£6.95 Garlic Butter £1.50

BEEF AND BIRD

£5.95 8oz Ribeye Steak, Pan Roasted Supreme of Chicken £26.95 
and Tobacco Onions

£6.95 With choice of side and sauce

£10.95

BURGER

CUTTERS GOURMET BURGER £10.95

£7.95 6oz beef patty, crisp lettuce, tomato and red onion in a toasted brioche bun
With handcut chips or shoestring fries

£9.95 Toppings: All £1.50

£11.95 Sautéed Mushrooms

Smoked Applewood Cheese

Bacon


Fried Egg

Cheddar Cheese

Tomato Salsa

£13.95 Garlic & Herb Aioli

CUTTERS MEAT FEAST BURGER

£9.95 6oz steak burger, bbq pulled pork, chargrilled chicken and smoked Applewood cheese £17.95 
With Dragon's Tongue hot sauce, coleslaw and choice of side

£11.95

SIDES

£13.95 Sweet Potato Fries £3.95

Shoestring Fries £3.25

Hand Cut Chips £3.25

£12.95 Garlic & Herb New Potatoes £3.25

Whipped Mash £3.25

Scented Rice £3.25

£12.95 Fresh Market Vegetables £3.25

Fine Green Beans £3.25

Tobacco Onions £3.25

House Salad £3.25

£11.95 Rocket and Parmesan Salad £3.25

Buttered Spinach £2.95

Coleslaw £2.00

Sautéed Mushrooms £1.50

DESSERT

£16.95 Sticky Toffee Pudding £5.50
With butterscotch sauce and vanilla ice cream

£16.95 Peanut Butter & Salted Caramel Sundae £5.50
With candied pistachio nuts and chocolate syrup

£15.95 Strawberry Eton Mess £5.50

Flourless Chocolate Torte £5.50
With orange sorbet and homemade honeycomb

The River Assiette £10.95

A little slice of each heavenly dessert on one plate.
(Great to share, even better just for one!)

£12.95 Mini Dessert and Coffee or Glass of Sherry £5.95

£14.95 Smaller portion of one of our delicious desserts

With Sherry or Nespresso Coffee

£13.95 **DESSERT WINE** by the glass Muscat de Minervois £5.95

£14.95 See our AFTER DINNER MENU for further options

CUTTERS
RESTAURANT

CALL US ON 028 9080 5100 | EMAIL US ON INFO@CUTTERSWARE.CO.UK TO BOOK A TABLE OR ARRANGE A PRIVATE EVENT

(V) - Vegetarian



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.

WINES

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

- 1. Laurent Perrier Cuvée Rosé** -
Well defined and slightly sharp with intense fruity flavours of freshly picked red berries, strawberries, cherries, blackcurrant and raspberries
- 2. Laurent Perrier Brut** -
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** -
A refined blend in which the elegance of the Chardonnay melds with the fruitiness of the Pinot Meunier & the enduring flavour of the Pinot Noir. A wonderful balance of aromatic strength & the freshness of exotic fruits
- 4. Alfred Gratien Brut Rose NV** -
A refined blend where the elegance of chardonnay & the fruity notes of Pinot Meunier mingle with delicacy. Fine balance between aromatic strength & the freshness of small red berries dominated by raspberry
- 5. Canti Prosecco Magnum** -
Pale straw colour with bouquet and taste of green apples and flowers. Excellent as an aperitif or with lightly salted dishes
- 6. Bolla Prosecco** -
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 & a hint of peach. Very refreshing on the palate
- 7. Codorniu Brut NV** -
A dry light bodied Cava with apple & citrus characters. Perfect with seafood or salad or simply on its own.
- 8. Codorniu Brut Rosado** -
Light & clear with hints of strawberry & raspberry ending with a clean refreshing finish. Great with seafood

FRESH WHITES & PINKS - Crisp, clean & refreshing

- 9. Douglas Green Chenin Blanc** -
Easy drinking, dry light & fruity wine that is crisp & enticing. A delicious social drinking wine which works just as well alone as it does with light creamy dishes
- 10. Petit Chablis Pas Si Petit** -
This "not so petit" wine is brilliant! The nose is open, fine & lively. The finale is lengthened with a fruity freshness. Lovely on its own, perfect with grilled seafood.
- 11. Lamberti Pinot Grigio Santepietre** -
One of our modern classics, this wine is one of life's perfectionists. White, light, dry & unoaked. Great on its own, super with light pasta & seafood
- 12. Muscadet Domaine de les Roiteliers** -
A dry white wine that distinguishes itself by its mineral aromas & freshly cut herbs flavour. Very refreshing with a long finish. Enjoy with seafood, poultry or creamy pasta
- 13. Gavi di Gavi Toledana, Villa Lanata** -
Impeccably made in a light gooseberry & mineral style with delicate floral hints. A perfect partner for fish but works well on its own to sip
- 14. Chablis La Chablisienne Vieille Vignes** -
What more is there to say, except clean, light & flinty with just a hint of warmth. At its peak right now so drink up! The French recommend a not too spicy curry!
- 15. Barefoot White Zinfandel** -
This pink pearl is packed with seriously lush pineapple & strawberry & it tastes deliciously fruity. Great served chilled with light appetisers or enjoy on its own
- 16. Mateus Rosé** -
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 wines with perfect balance

- 17. Boschendal Sauvignon Blanc** -
Capsicum & gooseberry aromas with a palate that bursts with tropical fruit flavours. A lively acidity & crisp finish balance perfectly. Works excellently with Caesar salad
- 18. Evans & Tate Breathing Space Sauvignon Blanc** -
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.
- 19. Antinori Campogrande Orvieto Classico Secco** -
A great alternative to Pinot Grigio, this wine is clean, lively & fruity. A medium body with bright acidity making it perfect with squid.
- 20. Evans & Tate Butterball Chardonnay** -
Ripe melon & peach with toasted brioche finish. A classic style Chardonnay for fresh seafood or slow roasted pork.
- 21. Errazuriz Sauvignon Blanc** -
Fresh, zesty & intense with a dry, mineral finish. What you come to expect from cool climate Sauvignon Blanc. Calls out for soft cheese & light fish dishes
- 22. Guy Saget Sancerre** -
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 - a food match is required!

- 23. Villa Maria Private Bin Sauvignon Blanc** - £21
Flavours of ripe gooseberries, passionfruit & exotic herbaceous aromas finishing with crisp, clean acidity. Totally delicious! A perfect aperitif or served with all manner of seafood.
- 24. Cornellana Chardonnay** - £17
Full & fruity with rich peach, apricot & pineapple flavours. Matches perfectly to pork!
- 25. Errazuriz Max Reserva Chardonnay** - £22
A refined, concentrated new world Chardonnay showing nice complexity & balance, with subtle herbal undertones. Great with creamy chicken dishes
- 26. Gewurztraminer, Cave De Turckheim** - £21
This hugely appealing wine is commendably restrained, has lychee aromas & sweet, spicy fruit backed by a long, dry finish. Drink with Asian food with a hint of spice

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

- 27. Palmento Nero D'Avola** - £16
The most important red wine grape in Sicily & easily comparable to a light Shiraz. It has spicy plum notes & works well with tomato based dishes
- 28. Cornellana Merlot** - £17
Rich & intense colour with floral & berry flavours. Food friendly and works best with lamb or beef.
- 29. Faustino VII Rioja** - £18
Fruity with ripe black berry notes and a medium finish. Perfect with any kind of meat and pasta

SMOOTH REDS - Medium bodied, velvety wines

- 30. Douglas Green Pinotage** - £16
A medium bodied fruit driven red wine; a soft juicy structure for youthful drinking! With lush red berry & spice flavours & aromas. Perfectly matched with BBQ dishes
- 31. Errazuriz Wild Ferment Pinot Noir** - £25
Renowned for its full body, rich fruit & silky texture, but also its "wild, sexy earthiness". Well-balanced acidity with a long finish. Best served lightly chilled with fish or poultry
- 32. Antinori Peppoli Chianti Classico** - £22
The "first name" in Chianti delivers ripe raspberry & redcurrant flavours. A silky fruit driven wine with a lingering finish & soft, sweet tannins. Perfect with pasta, ribs or steak
- 33. McWilliams Cool Climate Shiraz** - £20
An aromatic & spicy wine with dark berry flavours. Just right with a steak.
- 34. Chateau Dupray St Emilion** - £30
This Saint-Emilion has aromas of fruit of the forest. The wine is well structured & fruity with pleasant tannins. Classic Merlot matches with beef, pork or pasta.

BIG REDS - Full-bodied wines, powerful & extremely satisfying

- 35. Dark Horse Cabernet Sauvignon** - £19
This wine has bold flavors of blackberry and cherry supported by firm tannins, brown spice and a dark chocolate espresso finish.
- 36. Argento Seleccion Malbec** - £18
This superb Malbec has a deep violet colour & offers concentrated aromas of plums, black cherries & notes of chocolate rounded off perfectly by soft, supple tannins. A must-drink with steak
- 37. Don Reca** - £30
The 2007 Cuvee Don Reca is a blend of Merlot, Cabernet Sauvignon, Carmenere & Syrah. It exhibits an aromatic array of eucalyptus, violets, clove, sage & blackcurrants. Mouth-filling, intense & spicy. Eat well with beef or roast pork
- 38. Domaine La Souco Papale Chateaneuf-du-Pape** - £35
The Grenache core gives baked & jam fruits, finishing with spicy notes. Enjoy with rich beef dishes or soft cheese
- 39. Errazuriz Reserva Cabernet Sauvignon** - £22
A profile of cassis, blackcurrant, coffee & 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
- 40. Faustino V Reserva** - £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.

CUTTERS
RESTAURANT