

CUTTERS

RESTAURANT

MARINATED OLIVES AND SUN-DRIED TOMATOES (V) £4.00

FRESH BAKED BREADS AND FLAVOURED OILS (V) £4.00

STARTERS

SMOKED CHICKEN RED LENTIL & CHICKPEA BROTH £5.00
With fresh baked Irish stout wheaten

CUTTERS SMOKED CHOWDER £7.00
Of cod, smoked haddock, salmon, shrimp & chorizo
With fresh baked Irish stout wheaten

Main course £13.00

IRISH GOATS CHEESE, RED PEPPER & SUN-DRIED TOMATO TART (V) £7.00
With dressed rocket and toasted almonds

HONEY CHILLI CHICKEN £6.50
With Asian slaw and pineapple salsa

SALT & PEPPER SQUID £6.00
With Asian slaw and Teriyaki dipping sauce

SLOW ROASTED BBQ SPARE RIBS £7.00
Main course £17.00
With homemade coleslaw and skinny fries

PIRI-PIRI TIGER PRAWNS £7.00
With garlic & coriander bread
Main course £14.00

MAINS

SALAD

CHAR-GRILLED CHICKEN CAESAR £8.00
Cos lettuce, crisp croutons and smoked bacon
With freshly grated Parmesan

IRISH GOATS CHEESE (V) £11.00
Mixed leaves, rum pickled beetroot and toasted pistachios
With sourdough Melba toasts

PASTA

CHICKEN PENNE PUTTANESCA £12.00
Fresh penne tossed through roast cherry tomatoes, olives, capers and garlic

SPICED MIXED PEPPER ORZO (V) £11.00
Fresh orzo tossed through mixed peppers, garden peas and spiced chilli broth
With pan seared halloumi and toasted pine nuts

POULTRY

BUTTERMILK FRIED CHICKEN BURGER £12.00
Smoked bacon, cheddar, crisp baby gem and beef tomato in a brioche bap
With mayo and skinny fries

THAI GREEN CURRY £13.00
Chicken breast and crisp Chinese leaf in an authentic sauce
With fragrant basmati rice
(V) available on request

MEAT

DRY AGED 10OZ SIRLOIN STEAK £24.00
With rosemary roasted beef tomato, grilled Portobello mushroom and beef dripping chips

SLOW ROASTED BACON LOIN AND SEARED SCALLOPS £16.00
With apple and wholegrain mustard mash potato

CUTTERS GOURMET STEAK BURGER £12.00
Irish brie, red onion, crisp baby gem in a brioche bap
With Cutters smoked bacon jam and beef dripping chips

SEAFOOD

TIGER PRAWN, SUN-DRIED TOMATO & 'NDUJA RISOTTO £14.00
With freshly shaved parmesan

PAN SEARED FILLET OF SEABASS £17.00
On a warm salad of new potatoes, olives and chorizo
With a peppered hollandaise sauce

PAN ROASTED SALMON £17.00
With horseradish mash, poached free range egg and grilled Parma ham

JAWBOX GIN & TONIC BATTERED COD £13.00
With homemade tartar, minted mushy peas and hand cut chips

CRAFT BEER BATTERED SCAMPI £15.00
With mini Caesar salad and hand cut chips

SAUCES

Béarnaise Chasseur Peppered hollandaise
Peppercorn cream Jus All £2.50

SIDES

Hand Cut Chips £3 Skinny Fries £3 New Potatoes £3 Rocket & Parmesan Salad £3 Seasonal Greens £3
Beef Dripping Chips £3.50 Whipped Mash £3 Braised Rice £3 House Salad £3 Pickled Onion Rings £3

(V) Vegetarian | (GF) Made Without Gluten menu available on request

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

WINES

BUBBLES

Who says it has to be a Celebration?

1. LAURENT PERRIER CUVÉE ROSÉ - FRANCE **£65.00**

Well defined and slightly sharp with intense fruity flavours of freshly picked red berries, strawberries, cherries, blackcurrant and raspberries.

2. LAURENT PERRIER BRUT - FRANCE **£50.00**

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 **£45.00**

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 **£50.00**

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.

PROSECCO

5. CANTI PROSECCO MAGNUM - ITALY **£45.00**

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 **£27.00**

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. SANT ORSOLA PROSECCO - ITALY **£25.00**

Straw coloured in the glass with a fine, persistent bubble. Scents of apple and peach play with a palate of white peach, apple and grape. A good finish with crisp acidity.

CAVA

8. CODORNIU BRUT NV - SPAIN **£23.00**

A dry light bodied Cava with apple and citrus characters. *Perfect with seafood or salad or simply on its own.*

9. CODORNIU BRUT ROSADO - SPAIN **£23.00**

Light and clear with hints of strawberry and raspberry ending with a clean refreshing finish. *Great with seafood.*

FRESH WHITES & ROSE

Crisp, clean and refreshing

10. DOUGLAS GREEN CHENIN BLANC - SOUTH AFRICA **£18.00**

Easy drinking, dry light and fruity wine that is crisp and enticing. *A social drinking wine that works just as well alone as it does with light creamy dishes.*

11. PETIT CHABLIS PAS SI PETIT - FRANCE **£26.00**

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 **£20.00**

One of our modern classics, this wine is one of life’s perfectionists. White, light, dry and unoaked. *As good on its own as it is with light pasta and seafood.*

13. SANTI PINOT GRIGIO - ITALY **£24.00**

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 **£19.00**

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 **£23.00**

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 **£30.00**

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 **£18.00**

Light-bodied with hints of strawberry, cherry and watermelon and a smooth crisp finish.

18. MATEUS ROSÉ - PORTUGAL **£18.00**

Light, young and fresh, Mateus Rosé is harvested from Portuguese sun-ripened grapes and slowly fermented for that famous colour.

SOFT WHITES

Medium bodied, lively wines with perfect balance

19. BOSCHENDAL SAUVIGNON BLANC - SOUTH AFRICA **£20.00**

Capsicum and gooseberry aromas and 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 - AUSTRALIA **£22.00**

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 **£22.00**

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 - AUSTRALIA **£19.00**

Ripe melon and peach with toasted brioche finish. *A classic style Chardonnay for fresh seafood or slow roasted pork.*

23. MONTES SAUVIGNON BLANC - CHILE **£19.00**

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 **£30.00**

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 and flavoursome

25. ESK VALLEY SAUVIGNON BLANC - NEW ZEALAND **£22.00**

An intense and powerful rich, full-bodied wine. True to its Marlborough origins with flavours of ripe tropical fruits, citrus and cooler green fruit and fresh herb notes. With a crisp dry finish providing freshness and length

26. CORNELLANA CHARDONNAY - CHILE **£18.00**

Full and fruity with rich peach, apricot and pineapple flavours. *Matches perfectly to pork!*

27. ERRAZURIZ MAX RESERVA CHARDONNAY - CHILE **£22.00**

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 **£25.00**

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 and fruit driven; very easy to drink

29. PALMENTO NERO D’AVOLA - ITALY **£19.00**

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 **£18.00**

Rich & intense colour with floral and berry flavours. *Food friendly and works best with lamb or beef.*

31. FAUSTINO VII RIOJA - SPAIN **£20.00**

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 **£18.00**

A medium bodied fruit driven red wine; a soft juicy structure for youthful drinking! With lush red berry and spiceflavours and aromas. *Perfectly matched with BBQ dishes.*

33. ERRAZURIZ WILD FERMENT PINOT NOIR - CHILE **£25.00**

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 **£28.00**

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 **£22.00**

An aromatic and spicy wine with dark berry flavours. *Just right with a steak.*

36. CHATEAU DUPRAY ST EMILION - FRANCE **£30.00**

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 and extremely satisfying

37. DARK HORSE CABERNET SAUVIGNON - CALIFORNIA **£20.00**

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 **£19.00**

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 **£30.00**

The 2007 Cuvee 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 **£25.00**

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 **£23.00**

A cassis, blackcurrant, coffee and cedar profile, with sweet spice notes from the oak heightening 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 **£30.00**

Strong maroon colour with ripe fruit notes. Elegant on the palate with a long finish. *Matches well with grilled or fried potatoes.*