C U T T E R S

SUNDAY LUNCH MENU

2 COURSES £25 | 3 COURSES £30 PER PERSON

STARTER

SOUP OF THE DAY

Homemade Guinness wheaten bread

KING PRAWN COCKTAIL

CHICKEN WINGS

Frank's Hot Sauce

TOMATO & BUFFALO MOZZARELLA SALAD

Watercress, fresh basil, herb oil

HALLOUMI FRIES

Chilli maple dip

MAIN COURSE

ROAST BEEF

Yorkshire pudding & rich gravy

SUPREME OF CHICKEN

Pepper sauce

ROAST LAMB

Rich gravy

PAN ROASTED FILLET OF SALMON

White wine cream

ALL OF THE ABOVE ARE SERVED WITH ROAST POTATOES, MASH & SEASONAL VEGETABLES

BEER BATTERED SCAMPI

Chunky chips, tartare sauce, mushy peas & lemon wedge

60Z BEEF BURGER

Baby gem, lettuce, tomato & house burger sauce in a brioche bun. Served with chunky chips.

BATTERED KEENAN'S HADDOCK

Chunky chips, tartare sauce & lemon wedge

SUNDRIED TOMATO, BLACK OLIVE & SPINACH TAGLIATELLE PASTA (V)

DESSERT

STICKY TOFFEE PUDDING

Butterscotch sauce, homemade honeycomb, vanilla ice cream

LEMON POSSET

Shortbread, meringue, fresh berries

CHOCOLATE BROWNIE

Chocolate orange sauce, vanilla ice cream

ETON MESS

Meringue, fresh cream, fresh berries

CHEESECAKE OF THE DAY

Please ask your server