



SPRING SUMMER SET MENU

STARTERS

CREAM OF VEGETABLE SOUP Crusty bread

HONEY CHILLI CHICKEN Asian slaw

BEER BATTERED PRAWNS Sriracha mayonnaise

SALT & CHILLI SQUID Lime aioli

HALLOUMI FRIES Harissa yogurt, hummus

MAIN COURSE

LAMB RUMP Crushed minted peas, sautéed new potatoes, roasted root vegteables, rich sherry gravy

CHICKEN SUPREME Peppercorn sauce, gratin potato, tenderstem broccoli, hispi cabbage

ROAST BEEF

Yorkshire pudding, spring vegetables, roast potatoes, creamy mash

SEABASS Creamy mash, spring vegetables, white wine cream

THAI GREEN CURRY (V) Butternut squash, baby broccoli, chickpeas, spinach, basmati rice

DESSERTS

CHOCOLATE BROWNIE Chocolate and blood orange sauce, vanilla ice-cream

STICKY TOFFEE PUDDING Caramel sauce, salted caramel ice-cream (GF available on request)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE Raspberry ripple ice-cream

COOKIES AND CREAM SUNDAE Oreo ice-cream, chantilly cream, toffee & chocolate sauce

BANOFFEE PIE Fresh chantilly cream

2 COURSES £27.50 | 3 COURSES £32.50 PER PERSON





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