

CUTTERS

RIVER GRILL

EASTER SUNDAY

2 COURSES £20 | 3 COURSES £26

STARTERS

FRESH VEGETABLE BROTH (V)

With freshly baked sourdough

SALT & PEPPER SQUID (GF)

With Asian slaw and teriyaki dipping sauce

WARM CHICKEN CAESAR SALAD

With bacon lardons, crispy croutons and shaved parmesan (GF) available on request

CLASSIC PRAWN COCKTAIL

With freshly baked stout wheaten bread

MAINS

ROAST EYE OF SILVERSIDE (GF)

With a Yorkshire pudding and rich roast gravy

TURKEY AND HAM

With stuffing, chipolatas and roasting juices

SLOW ROASTED BACON LOIN (GF)

With spiced apple chutney and cider jus

SPICED LENTIL & BEAN PATTIE (V)

With leek & parmesan cream

ROSEMARY ROASTED LEG OF LAMB

With mint jus

OVEN BAKED SALMON

With béarnaise sauce

ALL MAIN COURSE SERVED WITH SEASONAL VEGETABLES AND POTATOES

DESSERTS

STICKY TOFFEE PUDDING

With butterscotch sauce and cinnamon ice-cream

ETON MESS (GF)

With fresh strawberries, whipped cream and meringue

FLOURLESS CHOCOLATE TORTE (GF)

With orange sorbet and homemade honeycomb

HOMEMADE APPLE & RASPBERRY CRUMBLE

With cinnamon ice cream

(V) Vegetarian | (GF) Made Without Gluten

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.