

CUTTERS

RIVER GRILL

GRADUATION

3 COURSES £26

STARTERS

FRESH VEGETABLE BROTH (V)

With fresh stout wheaten bread

SALT & PEPPER SQUID (GF)

With teriyaki dipping sauce

IRISH GOATS CHEESE, RED PEPPER & SUN-DRIED TOMATO TART (V)

HONEY CHILLI CHICKEN

With Asian slaw and pineapple salsa

CLASSIC PRAWN COCKTAIL

With freshly baked stout wheaten bread

MAINS

BUTTERMILK FRIED CHICKEN BURGER

Topped with smoked bacon and cheddar and served in a freshly baked brioche bun with skinny fries

THAI GREEN VEGETABLE CURRY (V)

With fragrant basmati rice

BEEF BOLOGNESE

Tossed through fresh pappardelle, with grated parmesan and peppery rocket

JAWBOX GIN & GINGER BATTERED COD

With minted mushy peas, hand cut chips & tartar sauce

10OZ SIRLOIN STEAK (£7 SUPPLEMENT)

With whiskey & peppercorn sauce and hand cut chips

DESSERTS

BAILEYS CHEESECAKE

With mint choc chip ice-cream

ETON MESS (GF)

With fresh strawberries, whipped cream and meringue

FLOURLESS CHOCOLATE TORTE (GF)

With orange sorbet and homemade honeycomb

STICKY TOFFEE PUDDING

With butterscotch sauce and vanilla 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.