

CUTLER

LOBSTER*STEAKS

NIBBLES

WARM CIABATTA LOAF & WHIPPED HERB BUTTER {v}	3.5
GORDAL OLIVES, SEA SALT & LEMON ZEST {vg}	5
CUMBRAE OYSTERS, RED WINE VINEGAR & SHALLOTS	3 - 8.5 6 - 16 9 - 24

TO START

SCOTTISH SCALLOPS Pancetta crisp, spiced parsnip puree, parsley oil & micro herbs {gfb}	13 22	HOT SMOKED SALMON	8
SCOTTISH MUSSELS	8.5 14.50	Smoked salmon rilette, ciabatta, apple and watercress salad	
Marinière or Cutler Tomato Bloody Mary sauce		CRAB CAKES	8
WILD MUSHROOMS {vg}	7	Lime and chilli crab cakes with dill mayonnaise and micro herbs	
Sourdough and truffle oil		CHEF'S SOUP OF THE DAY {v}	5

SEAFOOD

The finest seafood sourced from our Scottish Shores

CATCH OF THE DAY

Please ask your server for details

SCOTTISH SEAFOOD LINGUINE

With cutler tomato Bloody Mary sauce 16.5

Available without seafood {v} 12

MAINE LOBSTER ROLL

Served with shoestring fries 18

LOBSTER TRUFFLE MAC & CHEESE

With parmesan crumb, shoestring fries {v} 16

Available without Lobster {v} 12

1/2 OR WHOLE GRILLED LOBSTER

Shoestring fries, Thermidor or garlic butter {gfb} market price

CUTLER FISH & CHIPS 15

Beer battered cod, hand-cut chips, minted mushy peas, tartare sauce

{v} VEGETARIAN | {vg} VEGAN | GLUTEN FREE {gfb} | {n} NUTS

Please make your server aware of any dietary requirements or allergies. Our sourdough bread is made in an environment where there may be traces of nuts.

CUTLER

LOBSTER*STEAKS

STEAKS

Mibrasa Grilled 28 Day Dry Age Scotch Beef

All of our steak cuts are served with one potato side and sauce or butter of your choice.

230g D-RUMP 21

Lean and full of flavour - best served medium.

300g RIB-EYE 32

Taken from the forerib, this steak is succulent, tender and full of flavour. Best served medium/rare.

230g FILLET 33

The most tender and luxurious cut of beef - melts in the mouth. Best served medium/rare.

300G SIRLION 31

Rich, tasty and complemented well with any of our sauces. Best served medium/rare.

CUTLER BURGER 14

Homemade patty, cheese, bacon, burger sauce, lettuce, tomato on brioche bun served with shoestring fries

SHARING CUTS

TOMAHAWK 10 per 100g

Succulent and tasty like a rib-eye. Best served medium

CHATEAUBRIAND 13.5 per 100g

The most tender cut of meat you will ever experience. Cut from the thickest end of the fillet.

Best served medium/rare.

MAKE IT SURF & TURF

1/2 LOBSTER & GARLIC BUTTER Market Price | SCOTTISH SCALLOPS 10

LANGOUSTINES Market Price

SIDES

HAND-CUT CHIPS 4.5 | SHOESTRING FRIES 4

TRUFFLE & PARMESAN FRIES 5 | SAUTÉED GARLIC MUSHROOMS 4

TRUFFLE MAC & CHEESE 5 | BEER-BATTERED ONION RINGS 5

SPINACH & GARLIC 4 | HONEY GLAZED CARROTS 4

SAUCES 2.5

BÉARNAISE | PEPPERCORN | CHIMICHURRI

GARLIC BUTTER | WHISKY | CUTLER'S OWN SAUCE

{v} VEGETARIAN | {ve} VEGAN | GLUTEN FREE {gf} | {n} NUTS

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