

A LA CARTE

NIBBLES

- WARM CIABATTA LOAF & WHIPPED HERB BUTTER {v} 4
GORDAL OLIVES, SEA SALT & LEMON ZEST {ve} 5
CUMBRAE OYSTERS, RED WINE VINEGAR & SHALLOTS 3 - 8.5 | 6 - 16 | 9 - 24
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TO START

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| SCOTTISH SCALLOPS 13 22
Apple & parsnip purée, chorizo & onion jam,
parsnip crisps {gf} | WILD MUSHROOMS {ve} 7
Sourdough and truffle oil |
| SCOTTISH MUSSELS 8.5 14.50
Marinière or chilli & tomato sauce | BLACK PUDDING & HAGGIS BON BONS 6
Cutler's own sauce |
| TIGER PRAWN TEMPURA 9
Wasabi mayo, red chilli, spring onion | SMOKED HADDOCK FISHCAKE 7
Creamed leeks, soft poached egg |
| | CHEF'S SOUP OF THE DAY {v} 5 |
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SEAFOOD

The finest seafood sourced from our Scottish Shores

CATCH OF THE DAY

Please ask your server for details

BEETROOT RISOTTO

Searched scallops, herb oil {gf} 16.5

Available with goats cheese and without scallops {v}{gf} 12

MONKFISH WRAPPED IN PROSCUITTO

Sweet potato mash, crispy kale {gf} 16

PAN FRIED SEA BASS

Seasonal vegetables, mussel broth, herb oil {gf} 16

1/2 OR WHOLE GRILLED LOBSTER

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

CUTLER FISH & CHIPS 15

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

{v} VEGETARIAN | {ve} VEGAN | GLUTEN FREE {gf} | {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.

A LA CARTE

STEAKS

Mibrasa Grilled 28 Day Dry Age Scotch Beef {gf}

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.

CUTLER BURGER 14

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

CHATEAUBRIAND TO SHARE 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 {gf} Market Price | SCOTTISH SCALLOPS {gf} 10

LANGOUSTINES {gf} Market Price

SIDES

HAND-CUT CHIPS 4.5 | SHOESTRING FRIES 4 | HERB MASH 4

TRUFFLE & PARMESAN FRIES 5 | SAUTÉED GARLIC MUSHROOMS {gf} 4

TRUFFLE MAC & CHEESE 5 | BEER-BATTERED ONION RINGS 5 | CRISPY KALE 4

MARKET VEG {gf} 4 | HONEY GLAZED CARROTS {gf} 4

SAUCES 2.5

BÉARNAISE {gf} | PEPPERCORN | CHIMICHURRI {gf}

BLUE CHEESE | CUTLER'S OWN SAUCE

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