

# CUTLER

## GRILL || SIDES || SAUCES

All starters from set menu £9.50. All desserts £8 if choosing a main from grill menu

### FROM THE GRILL

All steaks are served with a choice of potato side and sauce.

#### 8oz Aberdeen Angus Burger 16

Handmade beef burger served on a toasted brioche bun with Gouda cheese, crispy onions & skinny fries.

#### Grilled 28 Day Dry Aged Scotch Beef {gf}

##### 8oz Fillet {gf} 35

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

##### 10oz Ribeye {gf} 34

From the fore-rib, this steak is succulent, tender & full of flavour. Best served medium.

##### 7oz Flat iron \* {gf} 23

Extremely tender, well-marbled & flavourful. Cut from the top blade. Best served medium. \*£1 from this dish goes to Beatson Cancer Charity.



#### Lobster 1/2 or whole - market price

Thermidor or garlic butter {gf} with skinny fries

#### Sharing Cuts

##### Chateaubriand - per 100g 14.5

The tenderest cut of meat you will ever experience. Cut from the thickest end of the fillet. Best served medium/rare.

Ask your server for today's sharing cut (available Friday & Saturday)

### SIDES

Mac n' cheese with crispy onions 6

Skinny Fries 5 | Creamy Mash 5

Truffle & Parmesan Fries 6

Onion Rings 5

Seasonal Vegetables 5

### SAUCES 3 EACH

Garlic butter {gf}

Peppercorn {gf} | Diane {gf}

Highland Park Whisky sauce {gf}

This menu is available all day Wednesday - Sunday

{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.