

# CUTLER MIDWEEK MENU

## 2-COURSES £20 || 3-COURSES £25

Available Wednesday & Thursday 4pm - 9pm

### STARTERS

**Gordal Olives & EVOO {gf} {ve} 5.5 | Bread & chefs butter {v} 5.5**

**Soup of the day (v) (gfa)**

Fresh bread, salted butter

**Chicken liver parfait (gfa)**

Caramelised onions, toasted sourdough

**Thai fish cakes**

Sriracha mayo, lime, Asian salad

**Haggis Croquette**

Wholegrain mayo, crispy shallot

**Whipped goats cheese (v) (gfa)**

Walnuts, beetroot, apple, bread crisp

**Scottish Mussels (gfa) (£3 supplement)**

White wine, cream, garlic, fresh herbs

### MAIN COURSE

**Roast breast of chicken (gf)**

Smoked bacon & leek sauce, creamed potatoes

**Cutler fish pie**

Cheddar & spring onion mash, buttered seasonal greens

**8oz flat iron (gf)**

Seasoned fries, mushroom, tomato, pepper sauce (£5 sup)

**Wild mushroom gnocchi (v)**

Peas, kale, shaved Parmesan, black truffle oil

**Catch of the day**

Ask for today fish dish of the day

**Beer Battered Haddock**

Triple cooked chips, tartar sauce, mushy peas, fresh lemon

**Roast Sirloin of Beef (gf) (Sunday only - £5 supplement)**

With homemade Yorkshire pudding, roasties and seasonal market veg with red wine jus

### DESSERTS

**Sticky toffee pudding**

Warm salted caramel, vanilla ice cream

**Spiced apple crumble**

Tastes oats, vanilla ice cream

**Trio of local ice creams (gf)**

Ask for today's choices

**Lemon posset (gf)**

Crushed meringue, raspberry sorbet

{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.