

CUTLER MIDWEEK MENU

2-COURSES £15 || 3-COURSES £20

Available Wednesday & Thursday 12-4pm

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.