THE DINING ROOM AT THE CUTTER

The Dining Room brings a fresh chapter to The Cutter's story. Here on the banks of the Great Ouse, the warmth of our historic pub meets a kitchen with a curious spirit, creating a place to settle in, share good food and enjoy the occasion.
Our cooking begins with British traditions and follows the seasons, with flavours and ideas gathered from further afield. Quality ingredients, thoughtful combinations and a little imagination give our chefs the freedom to take familiar dishes somewhere new. All served with the welcoming hospitality that has always been at the heart of The Cutter.

STARTERS

Deep Fried Whitebait
Dressed seaweed, homemade tartare sauce & fresh lemon
9

Monkfish Scampi
Panko crumbed monkfish, homemade tartare sauce & lemon wedge
12.50

Ploughman's Board
Gammon, pork pie, pickled red onions, Stilton cheese, cheddar, crusty bread & piccalilli
10.00 | 19.00

King Prawn Cocktail
Marie Rose sauce, mixed leaves & malted wheat bloomer bread & butter
11.50

Toasted Sourdough
Garlic olive oil & roasted red pepper houmous
8

Pork Belly Bites
Slow cooked pork belly, chimichurri glaze, toasted sesame seeds & crispy onions
9.50

Roasted Mushrooms
Mushrooms with creamy garlic & white wine sauce on toasted sourdough
9.50

Salt & Pepper Squid
Zesty lime, garlic & red pepper dipping sauce
10.50

Mezze Board
Red pepper hummus, olives, pickled red onions, falafel, flat bread & marinated mushrooms (ve)
9.50 | 18.50

MAINS

Monkfish Scampi
Panko crumbed monkfish, served with triple cooked chips, homemade tartare sauce & celeriac remoulade
26

Sri Lankan Curry
Sweet potato, spinach, black beans, curry leaves, pilau rice & naan bread (ve)
19

Burmese Vegetable Noodles
Fragrant Burmese style broth, infused with kaffir lime leaves & lemongrass, noodles, Asian vegetables & fresh herbs
19.50

Beef Burger
With streaky bacon, American cheese, shredded lettuce, pickles & burger relish served with seasoned fries & slaw
19.50

Whole Baked Sea Bass
With roasted fennel & charred lemon, dill & rosemary butter & crushed new potatoes
25

Fish Pie
Smoked haddock, coley & tiger prawn pie topped with cheesey gratin potato, with seasonal vegetables
24

Lamb Rump
Roasted lamb rump basted in garlic & rosemary butter with tenderstem broccoli & fondant potato
26

Roasted Vegetable Cous Cous
Giant cous cous tossed with Mediterranean vegetables in a warm olive & garlic oil & croutons
16.50

Charred Tandoori Chicken
Chicken thighs marinated in tandoori spices, with pilau rice, minted mango & coriander yoghurt & naan bread
20

Bulgogi Beef
Rich Korean bbq broth, noodles, Asian vegetables, toasted sesame seeds
19.50

14 Hour Steak & Ale Pie
Slow cooked beef in shortcrust pastry, served with buttery mash potato, seasonal veg & gravy
20

Hand Battered Cod
Fried til golden & served with triple cooked chips, mushy peas, homemade tartare sauce & lemon
21

THE STEAK SELECTION

All our steaks are cooked to your liking and served with triple cooked chips, portobello mushroom, roasted vine tomato and black pepper & garlic butter.

10 oz Rump Cap - 26
8 oz Ribeye - 29
6 oz Fillet - 32
Surf & Turf - Add Tiger Prawns to any steak +£6
Sauces- Add peppercorn, Stilton or mushroom sauce - +£2

SIDES

Triple Cooked Chips – 5.25 | add cheese + 1.50
Fries & Rosemary Salt– 5.25 | add cheese + 1.50
Seasonal Leaf Salad - 5.00

Garlic Ciabatta - 7.95 | add cheese + 1.50
Buttered Mash Potato – 5.00
Seasonal Greens - 5.00

LOYALTY REWARDS

Download our app & join our loyalty rewards club

VG - Vegetarian | VE- Vegan | GF - Gluten Free |
Please make staff aware of any food allergies you may have

the CUTTER INN ELY

The best pubs have never been just about food & drink, they're about people

The Cutter's story reaches back to the days when bargemen worked Ely's waterways and the riverside bustled with trade.

Today, our historic pub continues to bring people together on the banks of the Great Ouse, with a warm welcome and a table worth gathering around.

Our menu is rooted in British pub cooking, celebrating familiar favourites, quality ingredients and the changing seasons. Flavours from further afield bring fresh inspiration to the kitchen, giving you something new to discover alongside the classics.



On Sundays We Roast

Every Sunday, our chefs serve up a generous selection of slow cooked roast meats, carved fresh to order, alongside all the trimmings and plant-based alternatives. A great British Sunday tradition, and one we take seriously.

Keep up to date

Website
www.thecutterinn.co.uk
Instagram
@thecutterinn_ely
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AIM PUBS

Independent & Family Run Hospitality

www.aimpubs.co.uk

VG - Vegetarian | VE- Vegan | GF - Gluten Free | GFM - Gluten Free Modifiable

Please make staff aware of any food allergies you may have. Food prepared here may contain or have come in contact with peanuts, tree nuts, sesame, soy beans, milk, eggs, cereals containing gluten, fish, molluscs, mustard, lupin, celery, celeriac, sulphur dioxide

We can serve pizzas with bases made without gluten, we can also substitute pasta dishes with pasta made without gluten,. Where applicable these dishes are made without gluten but may contain trace elements as our kitchen is not certified a gluten free zone

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