the CUTTER INN ELY

SMALL PLATES

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

"KFC" Chicken Goujons
Korean fried chicken goujons with sweet tamarind & coconut sauce
9.50

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

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

SHARERS

Ploughman's Board
Gammon, pork pie, pickled red onion, Stilton cheese, cheddar, crusty bread & piccalilli
10 | 19

The Cutter Trencher
Monkfish scampi, pork belly bites, salt & pepper squid, "KFC" chicken goujons & pickles
25

Mezze Board
Red pepper hummus, olives, pickles, falafel, flat bread & herby mushrooms (ve)
9.50 | 18.50

SUNDAY ROASTS

Every Sunday our chefs prepare succulent cuts of meat, roasted to perfection. From tender roast beef to juicy roast chicken, accompanied by fluffy Yorkshire puddings, golden roast potatoes, sage & onion stuffing, seasonal vegetables & rich gravy,

Rump of Beef, dry aged beef rump, marinated in roasting herbs & slow cooked - 23

Half Roast Chicken, marinated half chicken roasted with fresh thyme - 22

Roasted Pork Belly, British pork belly seasoned with rosemary salt & slow cooked - 22

Plant Roast, Seasonal plant based roast, ask your server for today's choice (ve) - 21

Duo Roast, your choice of two meats - 24

SUNDAY SIDES | **Cauliflower Cheese** 5.50 | **Pigs in Blankets** 6.75

MAINS

Classic Fish & Chips
Hand battered fillet of cod, triple cooked chips, mushy peas, homemade tartare sauce & lemon
21

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

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

Crispy Chicken Burger
Breadcrumbed chicken breast, chimichurri mayo, lettuce & pickles, served with seasoned fries & slaw
19.50

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

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

Rump Cap Steak
10oz rump steak, triple cooked chips, portobello mushroom, roast vine tomato & black pepper & garlic butter
26

Veggie Burger
Moving mountains patty, vegan cheddar, shredded lettuce, vegan mayo & burger relish, served with seasoned fries
19.50

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

Sausage & Mash
Cumberland sausages with buttery mash potato, red wines gravy & crispy onions
18.50

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

10oz Horseshoe Gammon Steak
Thick cut gammon steak, 2 fried eggs, triple cooked chips, honey & mustard glaze
18.50

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

DESSERTS

Double Chocolate Brownie - Chocolate fudge sauce & vanilla ice cream - 9

Selection of Ice Cream - Ask your server for today's flavour - 8.50

Raspberry & White Chocolate Cheesecake - With vanilla ice cream & rasberry coulis - 9

Sticky Toffee Pudding - Rich butterscotch sauce & vanilla ice cream - 9
vegan & gluten free version available

Jam Roly Poly - Served with warm creme anglaise or vanilla ice cream - 9

ORDER AT TABLE
Download our app to order from your table

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

the CUTTER INN

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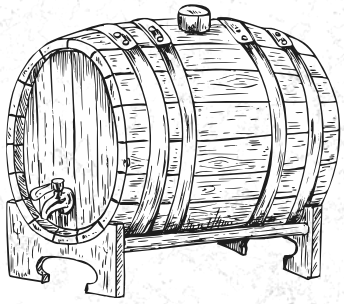
The best pubs have never been just about food & drink, they're about people

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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@thecutterinnely

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

LOYALTY REWARDS

Download our app & join our loyalty rewards club