



Evening Menu

Nibbles

Marinated Olives VG GF DF

£4.00

Artisan Breads VG GF* DF

Olive Oil, Balsamic

£4.50

Hummus VG GF* DF

Freshly made Hummus, Dukkha Bread

£4.50

Starters

Vegetable Antipasto V GF* VG* DF*

Char Grilled Courgette, Aubergine & Pepper, Balsamic Onions, Artichokes,
Sun Blushed Tomatoes, Stuffed Cherry Peppers, Hummus & Focaccia

£8.50

Garlic, Chilli Prawns with Toasted Sour Dough GF*

Onions, Fennel Orange, White Wine, Burnt Lemon and Aioli

£9.00

Cured Meat Antipasto GF* DF*

Prosciutto Crudo, Salame Milano, Salame Spianata,
Antipasto, Bocconcini Cheese, Focaccia, Balsamic & Olive Oil

£9.50

Crispy Fried Calamari GF

Fresh Lime, chilli, Spring Onion, Citrus Aioli

£8.50

Potted Mackerel with Sour Dough

Whipped Mackerel, Celeriac and Apple Remoulade, Caper Berries, Lemon

£9.00

Cornish Mussels with Crusty Bread GF*

Onions, Leeks, Garlic, Parsley, White Wine, Double Cream

£11.00

Our kitchen uses allergenic ingredients. We do not have a specific allergen free zone

Please speak to your waiter if you have any dietary requirements.

All dishes on this menu are subject to ingredients availability.

GF - Gluten Free, GF* - Can Be Gluten Free With Modifications,

V - Vegetarian, - VG - Vegan VG* - Can Be Vegan with Modifications -DF- Dairy Free- DF* - Can be Dairy Free



Mains

Cutty Burger GF* DF*

5oz Hand Pressed Burger & 12 hour pulled Braised Beef Brisket
Pickled Slaw, Monterey Jack Cheese, Aioli, Burger Bun served with Chips
£16.00

Cornish Steak GF* DF*

226g Rib Eye Steak, Garlic Butter, confit Tomatoes, Chips, Baby Spinach
Seasonal Vegetables or Mixed Salad
£24.00
Add Peppercorn Sauce for £2.45

BBQ Pork Ribs GF

Chips, Pickled Slaw, Burnt Corn, Chimichurri
£22.00

Spiced Bean Burger V VG*GF*

Breaded Bean Burger, Aioli Sauce, Chimichurri, Plum Tomato, Mixed Leaf, Burger Bun.
Served with Chips
£16.00

Tofu Katsu Curry VG DF

Crispy Tofu, Boiled Rice, Carrots, Spring Onion, Pickled Onion, Pickled Daikon Radish
£14.00

Cutty Super Salad V VG*GF

Tomato, Cucumber, New Potatoes, Feta, Sweetcorn,
Kalamata Olives, Green Beans, carrots, Mixed Leaves and Balsamic dressing
£12.00 - **Add Chicken** £3.50

Beer Battered Fish GF* DF*

Locally sourced Fish, Lemon, Tartare Sauce, Mushy Peas, Chips
£16.00

Cornish Mussels with Crusty Bread GF*

Onions, Leeks, Garlic, Parsley, White Wine, Double Cream
£19.00

Cornish Fish of the Day (Ask Service Staff)

Sides

Sweet potato fries £4.00 VG GF* Mixed leaf salad £4.00 GF* VG Mixed Vegetables £4.00 GF* VG*
Garlic bread £3.25 / with melted Cheddar Cheese £4.25 GF* V Chips £3.50 VG GF*
Cheesy Chips £4.50 V GF* New Potatoes £3.75 GF *VG* Homemade Onion Rings £4.50 GF *VG