Cutty Sark
BAR & RESTAURANT

DINNER MENU – EXAMPLE MENU

Monday to Saturday from 6pm

Starters

Chef's Seasonal Soup GF* VG* DF*
Crusty bread, Cornish butter
£7.50

Newlyn Crab Bisque GF*
Rich crab bisque, brandy, Cornish cream & sourdough
£10.50

Crispy Whitebait DF
Seaweed mayo & lemon
£7.50

Whipped Butterbean & Confit Garlic Dip GF* VG DF
Olives, pickles, sundried tomatoes, flatbread
£8.50

Crispy Ham Hock
Mustard mayonnaise & pickles
£8.50

Baked Cornish Camembert GF*
Red onion jam, pickles, rosemary & sea salt focaccia
£14.50 • Great to share

Cornish Fish Chowder
Locally sourced white fish, smoked haddock, potato, leeks & cream with sourdough
£14.00 • As a main £21.00

Sides

Olives **£5.25** V VG GF

Seasonal Vegetables **£5.95** V GF

Garlic Bread **£4.50** GF* V

Cheesy Garlic Bread **£6.50** GF* V

Chunky Chips or Skinny Fries **£5.00** GF VG V

Mains

28-Day Aged Rump Steak GF DF
Fries, roasted tomato & watercress
£29.95
Add a sauce £2.95: peppercorn, creamy mushroom, chimichurri or red wine & shallot jus

Beer Battered Fish & Chips GF DF
Chunky chips, curry sauce, tartare sauce, lemon & mushy peas
£20.95

Cutty Burger GF* DF*
Steak mince burger, BBQ brisket, house pickles, miso garlic mayo, Red Leicester cheese, toasted brioche bun, skinny fries
£20.95

Confit Duck Leg GF DF
Butter beans & smoked pancetta, roasted root vegetables, red wine jus & salsa verde
£23.50

Chef's Pie of the Day
Creamy mash & winter greens
£16.95

Winter Vegetable & Butterbean Cassoulet VG DF
Roasted squash, roots, rosemary & herb breadcrumbs
£15.95

Green Garden Burger GF* VG* DF*
Crispy coated green vegetable burger, Red Leicester cheese, pickles, miso garlic mayo, baby gem & tomato, toasted brioche bun, skinny fries
£19.95

Our kitchen uses allergenic ingredients. We do not have a specific allergen free zone.
Please speak to your waiter about dietary requirements. All dishes are subject to ingredient availability.
Tables are available for a maximum of 2 hours. You are welcome to stay on in our bar after your meal.