

FOR THE TABLE

- JERSEY ROCK OYSTERS** *Dill, Cucumber, Apple* 4.5ea
PADRON PEPPERS, *Crispy Garlic, Togarashi* 6.75
COD CROQUETTES, *Curry Leaf Mayo* 8
NOCELLARA OLIVES, 6
MARINATED ANCHOVIES, 7
OCTOPUS, *Lemon & Parsley Gremolata* 9.75
ANCIENT COB, *Demi-Sel Butter* 5



@thehutcolwell #feelinghut

APÉRITIF

- ANEJO NEGRONI** 16
Casamigos Anejo, Campari, Starlino Rosso
- ENGLISH FIZZ** 16
Exton Park, Jasmine Verte, Apry Liqueur, Black Grape
- BLOODY CAESAR** 14
Mermaid Salt Vodka, Clamato Juice, Big Tom, House Spice
- LONKERO** 14
Salcombe Gin, Campari, Gomme, Grapefruit Lemon

Starters

- | | | | |
|--|--|--|---|
| FISH SOUP
<i>Rouille, Croûte, Mature Cheddar</i>
13.50 | CRAB BRIDGE ROLL
<i>Yuzu Pear, Lemon Gel, Ikura</i>
17 | TACOS
<i>Cochinita Pibil Pork Shoulder & Prawn Tempura</i>
15 | TIGER PRAWNS
<i>Shell-On, Garlic Butter, Chilli, Sourdough</i>
17.50 |
| WAGYU TATAKI
<i>Australian Wagyu, Wasabi Mayo, Japanese Dressing</i>
24 | TORCHED MACKEREL
<i>Tempura Oyster, Cucumber Mango Salsa, Nori</i>
15 | DUCK SALAD
<i>Hoisin, Cashews, Lotus Crisps, Sakura</i>
14/28 | SCALLOPS & PORK BELLY
<i>XO Dressing, Coriander</i>
22 |
| SEARED TUNA
<i>Pomelo Salad, Avocado, Amazu Ponzu, Trout Roe</i>
18 | PRAWN GYOZA
<i>Chilli, Spring Onion, Wasabi, Soy</i>
16 | | |

Fish

- | | | | |
|---|---|--|--|
| HALIBUT
<i>Squid, Octopus & Chorizo Ragu, White Beans, Salty Fingers</i>
35 | COD
<i>Pil Pil Sauce, St. Austell Mussels, Potato Terrine, Lumpfish Caviar</i>
28 | WHOLE SEA BREAM
<i>Shiitake Dashi, Chilli & Spring Onion</i>
31.50 | LEMON SOLE
<i>Beurre Noisette, Capers, Lemon</i>
35 |
| LOBSTER
<i>Locally Caught Native Lobsters, Fries & Salad, Various Sizes, Market Price - See Board</i> | SURF N' TURF
<i>Macken Brothers' 35 Day Dry Aged Tomahawk Steak, Whole Native Lobster, Crevettes, Bone Marrow, Garden Salad, Fries, For Two, Red Wine Jus Béarnaise Chimichurri</i>
175 for 2 to share | BIG FISH
<i>Roscoff Onions, New Potatoes, Isle Of Wight Tomatoes, Sauce Vierge, Chive, Beurre Blanc, Chimichurri, Market Price - See Board</i> | |

Plats

- | | | | | |
|--|--|---|---|--|
| SURF N' TURF BURGER
<i>Half Native Lobster, Beef Patty, Streaky Bacon, Butter Lettuce, Mature Cheddar, Lobster Relish, Fries</i>
53 | CHEESE BURGER
<i>Streaky Bacon, Tomato Relish, Butter Lettuce, Mature Cheddar, Relish, Fries</i>
22 | LAMB RACK
<i>3-Bone Rack, Peas, Mint, Broad Beans, Lamb Jus</i>
39 | DEMI POULET
<i>Cornfed French Chicken Morels, Pomme Purée, Chicken Tarragon Jus</i>
29 | STEAKS
<i>Macken Brothers' 35 Day Dry Aged Beef, Ribeye 10oz - 39, Fillet 8oz - 49</i> |
|--|--|---|---|--|

Sides & Sauces

All Sides 6.5
All Sauces 3

- | | | |
|---|---|--|
| FRIES
GREEN SALAD*
NEW POTATOES*
TOMATO SALAD, FETA*
BABY GEM "CAESAR" | ZUCCHINI FRITTI
TENDERSTEM BROCCOLI , <i>Chilli & Garlic</i>
BLACK RICE SALAD , <i>Edamame, Yuzu Dressing</i>
CREAMED SPINACH
<i>* Available in double sizes for the table to share</i> | RED WINE JUS
BÉARNAISE
CHIMICHURRI PURÉE
KIMCHI MAYO
LOBSTER RELISH |
|---|---|--|



Scan for Allergens

Vegan & Vegetarian Menu and Children's menu available on request. VAT inclusive.
A discretionary 12.5% service charge will be added to your bill.

Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.