

FOR THE TABLE

SUNDRIED TOMATO ARANCINI £6

Arrabbiata Sauce

CRAB & HERB STRAWS £6

Brown Crab Mayonnaise

CHORIZO £6.50

Cider, Garlic, Spice

OYSTERS £3.50 each

Jersey Rocks, Shallot Vinegar, Tabasco

NOCELLARA OLIVES £5



@thehutcolwell #feelinghut

COCKTAILS

MEZCAL NEGRONI £14

Casamigos Mezcal, Hotel Starlino Rosso, Campari, Flamed Orange Peel

ELDERFLOWER SPRITZ £11

Prosecco, Elderflower Aperitivo, Soda

BLOODY CAESAR £11

Mermaid Salt Vodka, Clamato Juice, Big Tom, House Spice

CAIPIRINHA £12

Santo Grau Paraty Cachaca, Pure Cane Brown Sugar, Lime

Starters

GAZPACHO SOUP

Crisp Focaccia, Datterini Tomatoes, Cucumber, Red Pepper
£9.50

ENGLISH COPPA HAM

Herb Crème Fraîche, Cherry Tomato, Toasted Sourdough
£11

FISH TACOS

Flour Tortilla, Tempura Cod, Tomato, Mango & Spring Onion Salsa,
£12

GAMBASA LA CAZUELA

Chorizo, Piquillo Pepper, Tomato Ragu, Baguette
£14

CURED SALMON

Horseradish Labneh, Radishes, Crispy Noodles, Togarashi
£12

SEARED TUNA

Oriental Dressing, Pink Grapefruit, Avocado
£16

TORCHED MACKEREL

Soused Cucumber, Mackerel Tartare, Dill Emulsion
£10

SMOKED BEEF TATAKI

White Onion, Wasabi Purée, Garlic Crisps, Pickled Shallots
£15

OCTOPUS

Nduja Bon Bon, Red Pepper Purée, Olive, Tomato Salsa
£16

SEA BASS SASHIMI

Ponzu, Wasabi, Pickled Ginger, Samphire
£15

Salads

CRISPY DUCK SALAD

Toasted Cashews, Rocket, Watermelon, Hoisin, Coriander
£12/£21

BANG BANG CHICKEN SALAD

Smoked Chicken Breast, Asian Vegetables Peanut Sauce, Sesame
£12/£21

CAPRESE SALAD

IOW Tomatoes, Buffalo Mozzarella, Capers, Anchovies, Sherry Vinegar Dressing
£10/£18

Fish

ROASTED TURBOT

English Asparagus, Crushed Jersey Royals, Peas, Broad Beans, Morel Cream Sauce
£39

SEAFOOD TAGLIATELLE

Seared Gurnard, Cockles Cockles, Mussels, Aromatic Tomato Sauce, Roasted Fennel
£28

LEMON SOLE

Sea Herbs, Provençal Potatoes, Beurre Noisette
£35

SEA BASS FILLET

Maitake Dashi, Yuzu Kosho, Pak Choi & Shimeji Mushrooms
£25

WHOLE SEA BREAM

Mussel & Fennel Ragu, Pickled Dulse, Monksbeard
£28

GRILLED LOBSTER

Garlic & Herb Butter, Garden Salad, Fries
Market Price - See Board

FRUITS DE MER

Oysters, Crevettes, Atlantic Prawns, Spider Crab, Razor Clams, Red Tuna, Seabass Sashimi, Potted Shrimp, Pickled Cockles, Whelks
£55pp (minimum of two)
Add 600-800g Chilled Lobster £55

SURF N' TURF

Macken Brothers' 35 Day Dry Aged Porterhouse Steak, Whole Native Lobster, Crevettes, Bone Marrow, Garden Salad, Fries, For Two
Madeira Jus | Béarnaise | Chimichurri
£140

Plats

CHEESEBURGER

Tomato Relish, Butter Lettuce, Mature Cheddar, Fries
£18.50
Add Streaky Bacon £1.50

SPICY KOREAN POUSSIN

Grilled Spatchcock Korean Poussin, Choi Sum, Red Chilli, Jasmine Rice
£22

VEAL MILANESE

Charred Lemon, Caper & Herb Butter, Fries
£32

RIBEYE STEAK

10oz Macken Brothers' 35 Day Dry Aged Prime Rib, Fries
£35
Bone Marrow £2.50 | Madeira Jus £2
Béarnaise £2 | Chimichurri £2

Sides

FRIES £4.50

JERSEY ROYALS £5

MACARONI CHEESE £6

ASIAN GREENS £6.50

GREEN SALAD £7

MINI BAGUETTES £5 HEIRLOOM TOMATO SALAD £6.50

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.