

## 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

Porthilly, 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  
£11/£19

### BANG BANG CHICKEN SALAD

Smoked Chicken Breast, Asian Vegetables Peanut Sauce, Sesame  
£11/£19

### CAPRESE SALAD

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

## Fish

### ROASTED COD

White Beans, Spring Vegetables, Smoked Pancetta, Jalapeño  
£23

### CRAB GNOCCHI

Lobster Bisque, Crisp Capers, Sea Lettuce  
£24

### LEMON SOLE

Sea Herbs, Provençal Potatoes, Beurre Noisette  
£33

### 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  
£17.50  
Add Streaky Bacon £1.50

### SPICY KOREAN POUSSIN

Grilled Spatchcock Korean Poussin, Choi Sum, Red Chilli, Jasmine Rice  
£21

### PORK CHOP

Char Sui Glazed, Charred Hispi Cabbage, Apple Puree, Provençal Potatoes  
£24

### RIBEYE STEAK

10oz Macken Brothers' 35 Day Dry Aged Prime Rib, Fries  
£35  
Bone Marrow £2.50 | Madeira Jus £1.50  
Béarnaise £1.50 | Chimichurri £1.50

## Sides

### FRIES £4.50

### PROVENÇAL ROAST POTATOES £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.