

LUNCH MENU

SMALL PLATES

FOCACCIA / Date butter	4	GRILLED BONEMARROW / Confit onions, sourdough (gfo)	8.5
ITALIAN OLIVES / (gf / vg)	4	TEAR & SHARE GARLIC LOAF / 3 cheese, aioli	12.5
BLISTERED PADRONS / Lemon, onion purée, smoked salt (gf, vg)	6.5	CHARCOAL HUMMOUS / Salsa, chickpeas, molasses, dukkah, flatbread (vg, gfo)	8
WOOD FIRED PRAWN PIL PIL / Roasted chilli, garlic oil, focaccia (gfo)	12.5	WHIPPED FETA / Candied orange, tomato, minted pesto, pistachios, croûtes (v, gfo)	8.5
MOLASSES LAMB TACOS / Pickled slaw, feta, sriracha mayo, soft shell tacos (gfo)	10	FRIED CHICKEN / Hot honey, chilli slaw, aioli, sesame, pickles	8.5
TREACLE CURED SALMON / Beetroot crème fraîche, fennel, celeriac, torched orange, croute (gfo)	10	STICKY CAULIFLOWER / Maple glaze, pomegranate & mint salad (vg) (small or large)	8.5/17.5

MAINS

ASH BURGER / Dry aged beef patties, maple bacon, onions, burger sauce, pickles, lettuce, cheddar, fries, slaw (gfo)	19	CHICKEN COB / Buttermilk fried chicken, lettuce, pickles, aioli, hot sauce, cheddar, fries, slaw	16.5
FLAT IRON CHICKEN / Parmentier sweet potatoes, rocket & tomato salad, lemon & parsley butter (gf)	18	OVERNIGHT PORK BELLY / Burnt onion purée, sweet potato, woodfired hispi cabbage, sticky pork glaze (gf)	21.5
IPA BATTERED HADDOCK / Chips, tikka masala sauce, tartare, pickles, lemon (gf) (small or large)	15/19	WOOD FIRED AUBERGINE / Miso butter, walnut & pomegranate salsa, spiced sweet potato, sage crisp (vg, gf)	18.5
SEAFOOD RISOTTO / BBQ monkfish, calamari, smoked haddock, spinach, sage oil, burnt lemon (gf)	24	CAESAR SALAD / Gem lettuce, sourdough croutons, Caesar dressing, maple bacon, aged parmesan - add chicken - 3.5	14.5

DRY AGED BEEF

British beef dry aged in a Himalayan salt chamber for 35 days giving deep flavour, cooked over coal. See blackboard for todays sharing cut weights

HOUSE STEAKS Served with steak garnish + sauce / butter (gf)	225g FLAT IRON 19 200g FILLET 30 255g RIBEYE 30 255g PICHANHA (rump cap) 22.5 400g SIRLOIN ON THE BONE 32	SHARING CUTS Served with 2 sides + 2 sauces / butters (gf) May take upto 45 mins to cook depending on temperature	PORTERHOUSE 9.5 per 100g Best of both, sirloin & fillet in one CHATEAUBRIAND 15 per 100g Lean, luxurious, extremely tender
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FLATBREADS

WOOD FIRED SWEET POTATO / Hummous, minted pesto, tomato, feta, fennel, celeriac, orange, molasses (vgo)	13	CRISPY PORK / 3 cheese, jalapeno, spring onion, honey BBQ sauce, sesame	14.5
DRY AGED STEAK / Confit onions, blue cheese, aioli, piquante peppers, rocket, aged parmesan	16	CHICKEN SHAWARMA / Wood fired chicken, pickled slaw, salsa, feta, roasted chilli sauce, sriracha mayo	14.5

SIDES

CHIPS or FRIES / (gf, vg)	4
TRUFFLE & PARMESAN FRIES / (gf)	6
MAC & 3 CHEESE /	6.5
WOOD FIRED TENDERSTEAM / Ragu, lemon, shallot (gf, vg)	5
GRILLED BONEMARROW / Confit onions (gf)	6
CRISPY PARMENTIER POTATO / Garlic butter (gf, v)	4.5
SWEET POTATO / Celeriac, fennel, orange salad (gf, vg)	5.5
CHOPPED CAESAR / Aged parmesan, maple bacon (gfo)	6.5
WOOD FIRED MAPLE CARROTS / Chive (gf, vg)	4.5

SAUCES

ALL 2.5

SAUCES

ALL 1.5

CHIMICHURRI
PEPPERCORN
BEARNAISE

BLUE CHEESE
GARLIC

v- vegetarian / vo - vegetarian option / vg - vegan /
vgo - vegan option / gf - gluten free / gfo - gluten free option

PLEASE ASK THE TEAM FOR FURTHER ALLERGEN INFORMATION

A discretionary 10% service charge will be added to all tables,
every penny is shared equally between the team.