

DECEMBER

## SHARPENERS

<b>SPICY MARGARITA</b> / Tequila, cointreau, lime, agave, jalapeño, mango, tajin rim	11	<b>BRUMBLE</b> / Langley's N8 gin, berries, sugar, lemon	10.5
<b>OLD FASHIONED</b> / Bulleit bourbon, sugar, bitters, orange	10	<b>FRENCH MARTINI</b> / Grey goose vodka, Chambord	10.5

**SMALL PLATES** Great to share a few dishes as a starter - recommended 1-2 dishes per person

<b>BAKED IN BRICK FOCACCIA</b> / This weeks flavoured butter	4	<b>ITALIAN OLIVES</b> / (gf / vg)	4
<b>BUTTERMILK CHICKEN</b> / Hot honey, ranch dressing, pickles	10	<b>TEAR &amp; SHARE GARLIC LOAF</b> / 3 cheese, aioli	12
<b>BLISTERED PADRONS</b> / Lemon, onion purée, smoked salt (gf, vg)	8	<b>CHARCOAL HUMMOUS</b> / Salsa, chickpeas, molasses, dukkah, tortilla chips (vg, gfo)	8
<b>SMOKED SALMON TARTARE</b> / Beetroot puree, frisse, lemon creme fraiche, sourdough croute (gfo)	10	<b>HERITAGE TOMATO</b> / Whipped feta, candied orange, minted pesto, pistachio (v, gf, vgo)	8.5
<b>MOLASSES LAMB TACOS</b> / Pickled slaw, feta, sriracha mayo, soft shell tacos (gfo)	10	<b>CARMELISED WHITE ONION SOUP</b> / Candied chestnut crumb, smoked cheddar croute (v, vgo, gfo)	7
<b>BREADED CAMEMBERT</b> / Candied blood orange, chicory, berry coulis, pistachio & honey dressing (v)	9	<b>STICKY PORK RIBS</b> / Bourbon BBQ glaze, sesame, crispy shallots (large with fries & slaw) (gfo)	11/22.5

## MAINS

<b>FLAT IRON CHICKEN</b> / Wild mushroom & truffle cream, maple bacon crumb, potato terrine, wood fired tenderstem (gf)	22	<b>ASH BURGER</b> / Dry aged beef patties, maple bacon, onions, burger sauce, pickles, lettuce, cheddar, fries, slaw (gfo)	19
<b>IPA BATTERED HADDOCK</b> / Chips, tikka masala sauce, tartare, pickles, lemon (small or large)	19	<b>BUTTERMILK BURGER</b> / Fried chicken, cheddar, sriracha mayo, pickled lettuce, fries	17
<b>WOOD FIRED HAKE</b> / Crispy garlic new potatoes, fine beans, white wine & tarragon cream, lemon (gf)	24	<b>OVERNIGHT BLADE OF BEEF</b> / Parmesan mash, beef fat shallot, maple carrot, kale, red wine gravy (gfo)	24
<b>RISOTTO</b> / Mushrooms, caramelised leeks, cavolo nero, barkham blue cheese, truffled honey, parmesan (vgo, gf)	19	<b>ASH FEAST</b> / Flat iron steak, wood fired garlic chicken, lamb tacos, grilled monkfish + 2 sides (to share) (gfo)	62
<b>CAESAR SALAD</b> / Flatiron chicken, gem lettuce, sourdough croutons, Caesar dressing, maple bacon, aged parmesan	18.5	<b>WOOD FIRED MAPLE SQUASH</b> / Feta, roasted beetroot, spinach, fregola, walnuts, pomegranate, ranch dressing (v, vgo, gf)	18.5

## 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

<b>HOUSE STEAKS</b> Served with fries or chips, shallot, tomato (upgrade to your favourite side below - just a little extra)	<b>225g FLAT IRON</b> 200g FILLET 255g RIBEYE 255g PICCHANHA (rump cap)	22 34.5 32.5 26	<b>SHARING CUTS</b> Served with 2 sides + 2 sauces / butters (gf) May take upto 45 mins to cook depending on temperature	<b>PORTERHOUSE</b> Best of both, sirloin & fillet in one <b>CHATEAUBRIAND</b> Lean, luxurious, extremely tender <b>SIRLOIN ON THE BONE</b> Tender, deep beefy flavour	8.5 per 100g 14.5 per 100g 9 per 100g
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## SIDES

			<b>SAUCES</b>	ALL 2.5	<b>BUTTERS</b>	ALL 1.5
<b>CHIPS or FRIES</b> / (gf, vg)	4	<b>CHIMICHURRI</b>			<b>BLUE CHEESE GARLIC</b>	
<b>TRUFFLE &amp; PARMESAN FRIES</b> / (gf)	6	<b>PEPPERCORN</b>				
<b>MAC &amp; 3 CHEESE</b> /	6.5	<b>BEARNAISE</b>				
<b>WOOD FIRED TENDERSTEM</b> / Onion puree, lemon (gf, vg)	5	v- vegetarian / vo - vegetarian option / vg - vegan / vgo - vegan option / gf - gluten free / gfo - gluten free option				
<b>GRILLED BONEMARROW</b> / Confit onions (gf)	7					
<b>CRISPY SAGE NEW POTATOES</b> / Garlic butter (gf, v)	4.5	<b>PLEASE ASK THE TEAM FOR FURTHER ALLERGEN INFORMATION</b>				
<b>CREAMED CABBAGE &amp; LEEKS</b> / (gf)	5.5					
<b>CHOPPED CAESAR</b> / Aged parmesan, maple bacon (gfo)	6.5					
<b>WOOD FIRED MAPLE CARROTS</b> / Chive (gf, vg)	4.5					
<b>CONFIT GARLIC MUSHROOMS</b> / Blue cheese butter (gf, v)	6					