

SHARPERNERS

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

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

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

MAINS

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

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

SIDES		SAUCES	ALL 2.5	BUTTERS	ALL 1.5
CHIPS or FRIES / (gf, vg)	4	CHIMICHURRI		BLUE CHEESE GARLIC	
TRUFFLE & PARMESAN FRIES / (gf)	6	PEPPERCORN			
MAC & 3 CHEESE /	6.5	BEARNAISE			
WOOD FIRED TENDERSTEM / Onion puree, lemon (gf, vg)	5	v- vegetarian / vo - vegetarian option / vg - vegan / vgo - vegan option / gf - gluten free / gfo - gluten free option			
GRILLED BONEMARROW / Confit onions (gf)	7				
CRISPY SAGE NEW POTATOES / Garlic butter (gf, v)	4.5	PLEASE ASK THE TEAM FOR FURTHER ALLERGEN INFORMATION			
CREAMED CABBAGE & LEEKS / (gf)	5.5				
CHOPPED CAESAR / Aged parmesan, maple bacon (gfo)	6.5	A discretionary 10% service charge will be added to all tables, every penny is shared equally between the team.			
WOOD FIRED MAPLE CARROTS / Chive (gf, vg)	4.5				
CONFIT GARLIC MUSHROOMS / Blue cheese butter (gf, v)	6				