

SHAPERNERS

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, pineapple	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 FOCCACIA LOAF / Camembert, shallot jam, aioli	16
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

ROASTS All roasts are served with Yorkshire pudding, roast potatoes, root veg mash, red cabbage, puree, maple carrot, greens, gravy

DRY AGED RUMP OF BEEF / roasted onions (gfo)	22	FREE RANGE CHICKEN / sourdough bread sauce, stuffing (gfo)	20
OVERNIGHT PORK BELLY / apple sauce, stuffing (gfo)	20	WILD MUSHROOM PARCEL / spinach & feta (v)	20
ASH ROAST / rump of beef, roast chicken, pork belly, stuffing, roasted onions (for 2 to share) (gfo)	48.5	DRY AGED 500g CHATEAUBRIAND / roasted onions, stuffing (for 2 to share) please allow upto 45 mins cooking time	72.50
ADD PIGS IN BLANKETS 4 / STUFFING 3 / CAULIFLOWER CHEESE (FOR 2) 4.5 / YORKSHIRE PUDDING 1			

MAINS

WOOD FIRED HAKE / Crispy garlic new potatoes, fine beans, white wine & tarragon cream, lemon (gf)	24	RISOTTO / Mushrooms, caramelised leeks, cavolo nero, barkham blue cheese, truffled honey, parmesan (vgo, gf)	19
CAESAR SALAD / flatiron chicken, gem lettuce, sourdough croutons, Caesar dressing, maple bacon, aged parmesan (gfo)	18.5	WOOD FIRED MAPLE SQUASH / Feta, roasted beetroot, spinach, fregola, walnuts, pomegranate, ranch dressing (v, vgo, gf)	18.5
ASH BURGER / dry aged beef patties, maple bacon, onions, burger sauce, pickles, lettuce, cheddar, fries, slaw (gfo)	19	DRY AGED STEAK / served with fries or chips, steak garnish	
XMAS BURGER / Fried chicken, pig in blanket, camembert, shallot jam, maple bacon, cranberry aioli, fries, gravy	19	225g FLAT IRON	22
		255g PICHANHA (rump cap)	26
		200g FILLET	34.5
		255g RIBEYE	32.5

SIDES

CHIPS or FRIES / (gf, vg)	4	v- vegetarian / vo - vegetarian option / vg - vegan / vgo - vegan option / gf - gluten free / gfo - gluten free option
TRUFFLE & PARMESAN FRIES / (gf)	6	
MAPLE ROOT VEG MASH / (gf)	3.5	PLEASE ASK THE TEAM FOR FURTHER ALLERGEN INFORMATION
ROAST POTATOES / (gf)	3.5	A discretionary 10% service charge will be added to all tables, every penny is shared equally between the team.
SEASONAL GREENS / (v, vgo, gf)	3.5	
WOOD FIRED MAPLE CARROTS / (gf, vg)	4.5	PLEASE ALLOW UPTO 35 MINS WHEN ORDERING MAINS ONLY DURING BUSY PERIODS

