

SUNDAY MENU

SHAPERNERS

SPICY MARGARITA / tequila, Cointreau, lime, agave, jalapeño, mango, Tajin rim	11	BLUEBERRY MARGARITA SOUR / Tequila, lime, pineapple, blueberry, egg white	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	5	TEAR & SHARE GARLIC LOAF / 3 cheese, aioli	12
ITALIAN OLIVES / (gf / vg)	4	NDUJA & MOZZARELLA ARANCINI / pesto mayo, hot honey, parmesan, sage crisps	9
BEEF TACOS / Slowcooked brisket, avocado, feta cheese, pico de galo, sriracha mayo, soft shell tacos (gfo)	10	BURRATA / marinated heritage tomato, grilled peach, sourdough croûte, pistachios, molasses (v, gfo)	11
MEZZE / 2 dips, roasted tomato salsa, olives, grilled flat bread (vg)	10	FRIED BUTTERMILK CHICKEN / hot honey & chilli glaze, or sticky BBQ, sesame & lime	9.5
SEAFOOD RISOTTO / mussels, calamari, monkfish, lemon oil	12/24		

During peak hours, please allow up to 40 minutes for your dish to be served if you're ordering a main course only.

ROASTS All roasts are served with Yorkshire pudding, roast potatoes, root veg mash, red cabbage purée, 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 550g CHATEAUBRIAND / roasted onions, stuffing (for 2 to share) please allow upto 45 mins cooking time	78
ADD PIGS IN BLANKETS 4 / STUFFING 3 / CAULIFLOWER CHEESE (FOR 2) 5.5 / YORKSHIRE PUDDING 1			

MAINS

TODAYS FISH / See specials		ROASTED CARROTS / shallots, hummous, feta, cous cous, pickled cabbage, rocket, pomegranates, molasses, flatbread - add grilled chicken + 4	18
CAESAR SALAD / flat-iron chicken, gem lettuce, sourdough croûtons, Caësar dressing, maple bacon, aged parmesan (gfo)	19	DRY AGED STEAK / served with fries or chips, steak garnish	
ASH BURGER / dry aged beef patty, maple bacon, onions, burger sauce, pickles, lettuce, cheddar, fries, slaw (gfo)	18.5	225g FLAT IRON	23
BUTTERMILK BURGER / Fried chicken, cheddar, sriracha mayo, pickleds lettuce, fries, slaw	18.5	255g PICHANHA (rump cap)	26
		200g FILLET	36
		255g RIBEYE	34

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