

SUNDAY MENU

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 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

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	
BUTTERMILK BURGER / Fried chicken, cheddar, sriracha mayo, pickleds lettuce, fries, slaw	17	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 /
TRUFFLE & PARMESAN FRIES / (gf)	6	vgo - vegan option / gf - gluten free / gfo - gluten free option
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