

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

|                                                                                                                   |     |                                                                                       |       |
|-------------------------------------------------------------------------------------------------------------------|-----|---------------------------------------------------------------------------------------|-------|
| <b>MEZZE</b> / 2 dips, roasted tomato salsa, olives, grilled flat bread (vg)                                      | 10  | <b>BAKED IN BRICK FOCACCIA</b> / flavoured butter (v)                                 | 5     |
| <b>FRIED BUTTERMILK CHICKEN</b> / hot honey & chilli glaze, or sticky BBQ, sesame & lime                          | 9.5 | <b>TEAR &amp; SHARE GARLIC LOAF</b> / 3 cheese, aioli (v)                             | 12    |
| <b>BEEF TACOS</b> / Slowcooked brisket, avocado, feta cheese, pico de galo, sriracha mayo, soft shell tacos (gfo) | 10  | <b>ITALIAN OLIVES</b> / (gf / vg)                                                     | 4     |
| <b>BURRATA</b> / marinated heritage tomato, grilled peach, sourdough croûte, pistachios, molasses (v, gfo)        | 11  | <b>NDUJA &amp; MOZZARELLA ARANCINI</b> / pesto mayo, hot honey, parmesan, sage crisps | 9     |
|                                                                                                                   |     | <b>SEAFOOD RISOTTO</b> / mussels, calamari, monkfish, lemon oil                       | 12/24 |

MAINS

|                                                                                                                                                              |    |                                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------------|------|
| <b>FLAT IRON CHICKEN</b> / batata hara potatoes, homemade peri peri, chard, spinach, burnt lemon                                                             | 21 | <b>ASH BURGER</b> / dry aged beef, bacon, pickled red onion, house sauce, pickles, lettuce, cheddar, fries, slaw (gfo) | 18.5 |
| <b>WOODFIRED LAMB KOFTA KEBABS</b> / parmentier potatoes, roasted summer veg, whipped feta, mint yoghurt, harrisa oil                                        | 24 | <b>IPA BATTERED HADDOCK</b> / chips, curry sauce, tartare, pickles, lemon (gf)                                         | 19   |
| <b>CHICKEN CAESAR SALAD</b> - woodfired chicken, cos lettuce, maple bacon, croutes, parmesan, caesar dressing (gfo)                                          | 19 | <b>GLAZED GAMMON</b> / rosti potato, pea & cabbage fricassée, woodfired pineapple, mustard cream (gf)                  | 21   |
| <b>ROASTED CARROTS</b> / shallots, hummous, feta, cous cous, pickled cabbage, rocket, pomegranates, molasses, flatbread (v) - <b>add</b> grilled chicken + 4 | 18 | <b>BUTTERMILK CHICKEN BURGER</b> / cheddar, gochujang mayo, lettuce, pickles, fries, slaw                              | 18.5 |
|                                                                                                                                                              |    | <b>TODAYS FISH</b> / See specials                                                                                      |      |

ASH FEAST / Flat iron steak, wood fired garlic chicken, beef tacos, monkfish + 2 sides (to share) (gfo) - 62

CHARCOAL OVEN

|                                                                                                                                          |                                |    |                                                                          |    |
|------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|----|--------------------------------------------------------------------------|----|
| <b>HOUSE CUTS</b><br>Served with fries or chips, sticky shallots, tomato<br>(upgrade to your favourite side below - just a little extra) | <b>225g FLAT IRON</b>          | 23 | <b>SHARING CUTS</b><br>Served with choice of 2 sides, 2 sauces or butter |    |
|                                                                                                                                          | <b>200g FILLET</b>             | 36 | <b>1KG PORTERHOUSE</b>                                                   | 76 |
|                                                                                                                                          | <b>255g RIBEYE</b>             | 34 | <b>550G CHATEAUBRIAND</b>                                                | 78 |
|                                                                                                                                          | <b>255g PICANHA</b> (rump cap) | 26 | May take upto 45 mins to cook depending on temperature                   |    |

SIDES

|                                                             |     |
|-------------------------------------------------------------|-----|
| <b>CHIPS or FRIES</b> / (gf, vg)                            | 4   |
| <b>TRUFFLE &amp; PARMESAN FRIES</b> / (gf)                  | 6   |
| <b>MAC &amp; 3 CHEESE</b> /                                 | 6.5 |
| <b>GREEN BEANS</b> / shallot, lemon (gf, vg)                | 4.5 |
| <b>CRISPY NEW POTATOES</b> / Garlic butter (gf, v)          | 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   |
| <b>ROASTED TOMATO SALAD</b> / ranch dressing (gf, v)        | 5   |

SAUCES

ALL 2.5

|                    |                  |
|--------------------|------------------|
| <b>CHIMICHURRI</b> | <b>BEARNAISE</b> |
| <b>PEPPERCORN</b>  |                  |

BUTTERS

ALL 1.5

|                      |
|----------------------|
| <b>BLUE CHEESE</b>   |
| <b>GARLIC BUTTER</b> |

v- vegetarian / vo - vegetarian option / vg - vegan / vgo - vegan option / gf - gluten free / gfo - gluten free option

PLEASE ASK THE TEAM FOR FURTHER ALLERGEN INFORMATION

A discretionary 10% service charge will be added to all tables, every penny is shared equally between the team.