

## FOR THE TABLE

**JERSEY ROCK OYSTERS** *Dill, Cucumber, Apple Sea*

**PADRON PEPPERS**, *Crispy Garlic, Togarashi* 6

**COD CROQUETTES**, *Chipotle Mayo* 7

**NOCELLARA OLIVES**, 6

**MARINATED ANCHOVIES**, 7

**POPCORN SHRIMP**, *Cajun Mayo, Furikake* 12

**MINI CHORIZO**, *Chorizo, Cider, Garlic, Spice* 7

**LOST MILL SOURDOUGH COB**

- to share, *Demi-Sel Butter* 8

### FISH SOUP

*Rouille, Croûte, Gruyère Cheese*  
14

### PLUMA IBERICA

*Tare Glaze, Asian Cucumber Salad, Sesame*  
20

### STEAK TARTARE

*Yuzu Kosho Mayo, Pickled Shimeji, Caviar, Nori Crisp*  
15



*@thehutcolwell #feelinghut*

## Starters

### CRAB SALAD

*Avocado, Togarashi, Sauce Verte, Caviar, Yuzu Mayo*  
16

### FISH TACOS

*Baja Sauce, Green Mole, Wasabi Soy, Coriander*  
15

### TIGER PRAWNS

*Shell-On, Garlic Butter, Chilli, Sourdough*  
18

### MONKFISH TAIL

*Cured & Torched with Mediterranean Tomato Salsa, Radish, Nasturtium Oil*  
21

### SCALLOPS & PORK BELLY

*XO Dressing, Coriander*  
22

## Fish

### WHOLE SEA BREAM

*Chermoula Marinade, Fennel Salad, Aji Amarillo, Fine Beans, Confit Garlic*  
35

### LEMON SOLE

*Beurre Noisette, Capers, Lemon*  
36

### INDONESIAN FISH CURRY

*Seabass, Cod, Roasted Fennel, Chilli, Pilau Rice*  
31

### COD

*Cannellini Beans, Squid Ragù, Nduja*  
30

### LOBSTER

*Locally Caught Native Lobsters Fries & Salad Various Sizes Market Price - See Board*

### SURF N' TURF

*Macken Brothers' 35 Day Dry Aged T-Bone Steak, Whole Native Lobster, Crevettes, Bone Marrow, Garden Salad & Fries, For Two Peppercorn | Béarnaise | Chimichurri 175 for 2 to share*

### BIG FISH

*Roscoff Onions, New Potatoes, Isle Of Wight Tomatoes, Sauce Vierge, Chive Beurre Blanc, Chimichurri Market Price - See Board*

## Plats

### CHEESE BURGER

*Streaky Bacon, Tomato Relish, Butter Lettuce, Mature Cheddar, Fries*  
24

### VEAL MILANESE

*Beurre Noisette, Samphire, Lemon & Capers, Fries*  
39

### KOREAN POUSSIN

*Pak Choi, Jasmine Rice, Spring Onion, Chilli*  
29

### STEAKS

*Macken Brothers' 35 Day Dry Aged Beef Ribeye 10oz - 42 Fillet 8oz - 49*

## Sides & Sauces

*All Sides 6 / 11 All Sauces 3*

### FRIES

### GREEN SALAD

**NEW POTATOES**, *Samphire, Smoked Salt*

**TOMATO SALAD**, *Ricotta*

### ZUCCHINI FRITTI

**TENDERSTEM BROCCOLI**, *Chilli, Crispy Garlic*

**GREEN BEANS**, *Chermoula, Fried Almonds*

### PEPPERCORN

### BÉARNAISE

**CHIMICHURRI**

**KIMCHI MAYO**

*Sides available in double sizes for the table to share*



Scan for Allergens

Vegan & Vegetarian Menu and Children's menu available on request. VAT inclusive.

A discretionary 12.5% service charge will be added to your bill.

Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.