

Events

- WE REQUIRE A PRE-ORDER 7 DAYS BEFORE YOUR EVENT PLEASE
- Let us know if you would like to remove any dishes or the prices before we email your final menu to you.
- There may be seasonal changes. We will send you an updated menu a few weeks before your reservations to order from.
- Your guests will then receive an email asking them to make their choices and it comes straight through to the kitchen and us at The Hut!



@thehutcolwell #feelinghut

FOR THE TABLE

- JERSEY ROCK OYSTERS Dill, Cucumber, Apple 4.5ea
- PADRON PEPPERS, Crispy Garlic, Togarashi 6.75
- COD CROQUETTES, Curry Leaf Mayo 8
- NOCELLARA OLIVES, 6
- MARINATED ANCHOVIES, 7
- OCTOPUS, Lemon & Parsley Gremolata 9.75
- ANCIENT COB, Demi-Sel Butter 5

V - Vegetarian
PB - Plant Based

Starters

- | | | | | |
|---|---|---|--|---|
| DUCK SALAD
Hoisin, Cashews, Lotus Crisps, Sakura
14/28 | FISH SOUP
Rouille, Croûte, Mature Cheddar
13.50 | TACOS
Cochinita Pibil Pork Shoulder & Prawn Tempura
15 | SCALLOPS & PORK BELLY
XO Dressing, Coriander
22 | TIGER PRAWNS
Shell-On, Garlic Butter, Chilli, Sourdough
17.50 |
| BBQ JACK FRUIT TACOS PB
Wakame, Sriracha Mayo, Crisp Shallots
13 | WAGYU TATAKI
Australian Wagyu, Wasabi Mayo, Japanese Dressing
24 | STARTERS FOR THE TABLE
Selection of Padron Peppers, Marinated Anchovies, Octopus, Duck Salad, Pork Tacos, Tiger Prawns, Scallops & Pork Belly, Ancient Cob
26pp whole table only | | BURRATA ✓
Broad Bean Pesto, Confit Shallots, Croûtes, Green Oil
12 |

Mains

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|--|--|---|---|---|
| LEMON SOLE
Beurre Noisette, Capers, Lemon
35 | STEAKS
Macken Brothers' 35 Day Dry Aged Beef
Ribeye 10oz - 39
Fillet 9oz - 49 | SEABASS FILLET
Pil Pil Sauce, St. Austell Mussels, Potato Terrine, Lumpfish Caviar
28 | GNOCCHI PB
Curried Cream, Sweetcorn, Vegan Feta, Dukkah
20 | ROASTED COURGETTE ✓
Harissa Humus, Chermoula, Paneer Cheese, Zaatar
17 |
| SURF N' TURF
Macken Brothers' 35 Day Dry Aged Tomahawk Steak, Whole Native Lobster, Crevettes, Bone Marrow, Garden Salad, Fries
Red Wine Jus Béarnaise Chimichurri
175 Platter for 2 | LOBSTER
Locally Caught Native Lobster
Fries & Salad
Various Sizes
Market Price - 75 | TOMAHAWK STEAK 1kg
Macken Brothers' 35 Day Dry Aged Tomahawk Steak, Bone Marrow
Garden Salad, Fries
Red Wine Jus Béarnaise Chimichurri
110 Platter for 2 | | |

Sides & Sauces

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| FRIES
GREEN SALAD
NEW POTATOES
TOMATO SALAD, FETA
BABY GEM "CAESAR" | ZUCCHINI FRITTI
TENDERSTEM BROCCOLI , Chilli & Garlic
BLACK RICE SALAD , Edamame, Yuzu Dressing
CREAMED SPINACH
All Sides 6.5 All Sauces 3 | RED WINE JUS
BÉARNAISE
CHIMICHURRI PURÉE
KIMCHI MAYO
LOBSTER RELISH |
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Desserts

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|---|--|--|--|---|
| THE HUT'S MACARONS
Selection of Eight
16 | CHOCOLATE TART
Milk Chocolate, Cocoa Nib, Salted Caramel Ice Cream
13 | PINEAPPLE PB
Coconut Mousse, Coconut Ice Cream, Passion Fruit, Lime
9 | CHEESEBOARD
Barbour's Mature Cheddar, Roquefort, Tunworth & Tricklements
16 | SEASONAL PAVLOVA
Pink Peppercorn, Ice Cream
10 |
|---|--|--|--|---|

THE HUT'S CELEBRATION STACK

Brownies, Blondies, Fudge, Pâte des Fruits, Truffles, Choux Buns, Honeycomb, Caramel Popcorn, Macarons, Rocky Road, Fresh Fruit
50 - for 6 as a Dessert | for 12 to nibble on



Scan for Allergens

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.