



@thehutcolwell #feelinghut

# Events Menu

WE REQUIRE A PRE-ORDER AT LEAST 7 DAYS BEFORE YOUR EVENT PLEASE

Let us know if you would like to remove any dishes or the prices, before we send you your final menu.  
There may be seasonal changes, so we will send you an updated menu a few weeks before your reservation.  
You will then be able to send an email invite to your guests, asking them to make their choices online - this information comes straight back to us, ready for your event.



Scan for Allergens

## 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

## Starters

**BBQ JACK FRUIT TACOS** PB

Wakame, Sriracha Mayo,  
Crisp Shallots  
13

**FISH TACOS**

Baja Sauce, Green Mole,  
Wasabi Soy, Coriander  
15

**TOMATO TARTARE** ✓

Burrata Espuma, Green Goddess  
Dressing, Olive Crumb,  
Kumquat Oil, Sumac  
12

### STARTERS FOR THE TABLE

Selection of Cod Croquettes, Chorizo, Fish Tacos,  
Popcorn Shrimp, Scallops & Pork Belly, Lost Mill Sourdough Cob  
26pp whole table only

**SCALLOPS & PORK BELLY**

XO Dressing, Coriander  
22

**STEAK TARTARE**

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

**CRAB SALAD**

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

**TUNA TIRADITO**

Aji Amarillo, Mango Salsa,  
Radish, Urfa  
18

## Mains

**LEMON SOLE**

Beurre Noisette,  
Capers, Lemon  
36

**LOBSTER**

Locally Caught Native Lobsters  
Fries & Salad  
Various Sizes  
78

**SEABASS**

Seaweed Dumplings, Surf Clams,  
Braised Chicory, Salty Fingers  
34

**YELLOW SPLIT PEA DHAL** ✓

Roasted Cauliflower, Zhoug, Pickled  
Onion, Coriander, Chilli, Lime,  
19

**BIG FISH - SEA BASS**

Roscoff Onions, New Potatoes,  
Isle Of Wight Tomatoes, Sauce Vierge,  
Chive Beurre Blanc, Chimichurri  
1.6kg  
145 for 3 or 4 to share

**SURF N' TURF**

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

**COD**

Yellow Split Pea Dhal, Zhoug,  
Pickled Onion, Chilli, Dukkah  
30

**CHEESE BURGER**

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

**PEA & MINT RISOTTO** ✓

Fennel Pollen, Baked Feta,  
Lavender  
21

**STEAK**

Macken Brothers' 35 Day  
Dry Aged Beef  
Ribeye 10oz - 42



## Sides & Sauces

**FRIES**  
**GREEN SALAD**  
**NEW POTATOES**, Samphire, Smoked Salt  
**TOMATO SALAD**, Feta  
All Sides 6 Double 11

**ZUCCHINI FRITTI**  
**TENDERSTEM BROCCOLI**, Chilli, Crispy Garlic  
**GREEN BEANS**, Chermoula, Fried Almonds  
Sides available in double sizes for the table to share

**PEPPERCORN**  
**BÉARNAISE**  
**CHIMICHURRI**  
**KIMCHI MAYO**  
All Sauces 3

## Desserts

**MANGO CHEESECAKE**, <sup>PB</sup>  
Mango Sorbet, Mango Chilli  
Gel 9

**CHOCOLATE TART**  
Malt Ice Cream,  
Blackcurrant Gel  
12

**PEACH PAVLOVA**,  
Peaches, Peach Coulis, Ginger  
Ice Cream, Peach Gel  
9

**THE HUT'S CELEBRATION STACK**  
Selection of Brownies, Banoffee Choux buns,  
Blondies, Baileys Fudge, Marshmallow, Truffles, Salted  
Caramels, Honeycomb, Caramel Popcorn, Fresh Fruit  
50 for six people to share as dessert  
or ten people as nibbles

**BANOFFEE PIE**  
Banana Mousse, Salted  
Butterscotch, Banana Ice Cream  
10

**ALASKA CONE**  
Raspberry, Meringue  
9

**CHEESEBOARD**  
Barbour's Mature Cheddar,  
Roquefort, Tunworth & Tricklements  
16

## Menus to Share

Menu A 120 pp

**STARTERS FOR THE TABLE**  
Selection of Cod Croquettes, Chorizo, Fish Tacos,  
Popcorn Shrimp, Scallops & Pork Belly,  
Lost Mill Sourdough Cob

**SURF N' TURF**  
Macken Brothers' 35 Day Dry Aged T-Bone Steak,  
Whole Native Lobster, Crevettes, Bone Marrow,  
Garden Salad & Fries  
Red Wine Jus, Béarnaise, Chimichurri  
(Two people minimum)

**THE HUT'S CELEBRATION STACK**  
Selection of Brownies, Banoffee Choux buns,  
Blondies, Baileys Fudge, Marshmallow, Truffles, Salted  
Caramels, Honeycomb, Caramel Popcorn, Fresh Fruit

Menu B 80 pp

**STARTERS FOR THE TABLE**  
Selection of Cod Croquettes, Chorizo, Fish Tacos,  
Popcorn Shrimp, Scallops & Pork Belly,  
Lost Mill Sourdough Cob

**BIG FISH - SEA BASS**  
Roscoff Onions, New Potatoes,  
Isle Of Wight Tomatoes, Sauce Vierge,  
Chive Beurre Blanc, Chimichurri  
(Three people minimum)

**THE HUT'S CELEBRATION STACK**  
Selection of Brownies, Banoffee Choux buns,  
Blondies, Baileys Fudge, Marshmallow, Truffles, Salted  
Caramels, Honeycomb, Caramel Popcorn, Fresh Fruit



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<sup>PB</sup> - Plant Based  
<sup>V</sup> - Vegetarian

June / July 2025 - 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.