



@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

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

TOMATO TARTARE *✓*

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

CRAB SALAD

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

Mains

LEMON SOLE

Beurre Noisette,
Capers, Lemon
36

LOBSTER

Locally Caught Native Lobsters
Fries & Salad
Various Sizes
78

INDONESIAN FISH CURRY

Seabass, Cod, Roasted Fennel,
Chilli, Pillow Rice
34

YELLOW SPLIT PEA DHAL *PB*

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

Cannellini Beans,
Squid Ragu, Nduja
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 *PB*
Mango Sorbet,
Mango Chilli 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

CHOCOLATE TART
Mandarin Sorbet,
Mandarin Gel
12

CHEESEBOARD
Barbour's Mature Cheddar,
Roquefort, Tunworth & Tracklements
16

ALASKA CONE
Raspberry, Meringue
9

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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PB - Plant Based
V - 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.