



@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 4.5ea

PADRON PEPPERS, Crispy Garlic, Togarashi 6

SQUID 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, Demi-Sel Butter 6.5

Starters

BBQ JACK FRUIT TACOS PB

Wakame, Sriracha Mayo,
Crisp Shallots
13

FISH TACOS

Baja Sauce, Green Mole,
Wasabi Soy, Coriander
15

TIGER PRAWNS

Shell-On, Garlic Butter,
Chilli, Sourdough
18

SCALLOPS & PORK BELLY

XO Dressing, Coriander
22

MACKEREL

Green Tomato Gribiche,
Dill Yoghurt, Ikura, Yuzu Pear
14

STARTERS FOR THE TABLE

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

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

TUNA TIRADITO

Aji Amarillo, Mango Salsa,
Radish, Urfa
18

OYSTER MUSHROOMS PB

Butter Bean Hummus, Zataar, Confit
Shallots, Ezme Salad, Panne Carasau
14

Mains

LEMON SOLE

Beurre Noisette,
Capers, Lemon
35

WHOLE SEA BREAM

Shiitake Dashi,
Chilli & Spring Onion
32

POUSSIN

Den Miso, Harissa Mayo,
Pak Choi, Crispy Shallots
26

COD

Yellow Split Pea Dhal, Zhoug,
Pickled Onion, Chilli, Dukkan
29

LOBSTER

Locally Caught Native Lobsters
Fries & Salad
Various Sizes
78

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

CHEESE BURGER

Streaky Bacon, Tomato Relish,
Butter Lettuce,
Mature Cheddar, Fries
23

SEABASS

Seaweed Dumplings, Surf Clams,
Braised Chicory, Salty Fingers
32

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

PEA & MINT RISOTTO ✓

Fennel Pollen, Baked Feta,
Lavender
21

YELLOW SPLIT PEA DHAL ✓

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

STEAK

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

GNOCCHI PB

Sweetcorn Veloute, Vegan
Feta, Dukkah, Coriander
20



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

PASSIONFRUIT *PB*
CHEESECAKE
Raspberry Sorbet
9

CHOCOLATE TART
Malt Ice Cream,
Blackcurrant Gel
12

MANGO & LIME PAVLOVA
Mango Sorbet
10

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

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

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

RHUBARB & CUSTARD TART
Poached Rhubarb,
Rhubarb Sorbet
10

ALASKA CONE
Raspberry, Meringue
9

Menus to Share

Menu A 120 pp

STARTERS FOR THE TABLE
Selection of Squid 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 Squid 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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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.

PB - Plant Based
V - Vegetarian