



# BUSHEL & STRIKE

## ASHWELL

### Restaurant Menu

#### Small Plates:

- ~ Chimmichurri olives. (v) £3
- ~ Housemade chapa bread, paprika & herb butter. (v) £2
- ~ Malaysian chicken wings. £6.50
- ~ Popcorn cauliflower tempura with satay sauce. £5.50

~ Beetroot, goats cheese & walnut salad watercress & maple dressing. (v) £6

~ Pulled lamb scotch egg with chilli mint sauce. £8

~ Flame grilled king scallops, shallot puree, white pudding, black pudding crumb & scallop salt. £13

#### Fresh from the farm & sea:

- ~ Flame grilled whole tequila spatchcock poussin. £9
- ~ Bbq baby back ribs:
- ~ Full rack £16
- ~ 1/2 rack. £8
- ~ "Trussels" pure breed Aberdeen Angus 34 day dry aged 10oz Ribeye steak with chimichurri sauce. £22
- ~ Market fish of the day. £P.O.A
- ~ Market vegetable dish of the day. (v) £P.O.A

#### Sides:

- ~ Apple & chilli slaw. (v) £3
- ~ Heirloom tomato & fresh herb salad. (v) £3.50
- ~ Chargrilled med veg with herb & tomato glaze. (v) £3
- ~ Maple leaf salad. (v) £2.50
- ~ Truffle mash. (v) £4.50
- ~ Charred asparagus with bacon & almond. £3.50
- ~ Ginger & lime glazed bbq corn. (v) £4.50
- ~ Skin on chips. £3
- ~ Skinny fries. £2.50

#### Country Pub Classics:

- ~ "Trussels" 7oz beef burger, bacon, english cheddar & chilli jam. £13.50
- ~ Portabello mushroom & halloumi burger with mango salsa. (v) £12
- ~ Flame cooked chicken breast burger, maple bacon, English cheddar & chipotle mayo. £13.50

**All served with skinny fries, salad and apple & chilli slaw.**

~ Beer battered whiting, skin on chips, chimichurri broad bean salad & tartare sauce. £13

~ "Trussels" Cumberland sausages with truffle mash, greens, crispy onions & gravy. £15

#### Spring Salad:

~ A mix of charred new potatoes, broad beans, asparagus, crisp salad leaves & rosemary croutons finished with a soft boiled egg, shaved pecorino & maple dressing. (v) £8

#### Add:

- ~ Bbq rump steak £9
- ~ Flame cooked chicken £4
- ~ Chargrilled halloumi (v) £2

**\*\* please note, all dishes are cooked fresh to order, please allow for cooking time.**