

Träkol

Träkol is a fiercely seasonal open fire kitchen that showcases nose to tail cooking. Our concept is to bring primitive outdoor cooking indoors.

We work with great farmers and use only British rare and heritage breeds using Himalayan salt dry aged meat and dry ageing on the premises.



Snacks

- Bread & Butter 2.5
- Beetroot Pickled Egg, Smoked Salmon & Dill 3
- Crispy Pigs Tails, Mission Spice 3.5
- House Salami 3.5
- Deep Fried Reuben Fritter, French's Mustard & Pickles 3.5
- Heritage Potato Crisps Pea, Mint, Green Chilli Dip, Elsdon Cheese 3

Small Plates

- Grilled Pork Jowl, XO Slaw 7.5
- Salt Baked Heritage Tomatoes on Toast, Lambs Heart & Anchovies 7
- Grilled Oyster Mushrooms, Fried Duck Egg & Hazelnuts 6.5
- Flamed Surf Clams, Fermented Black Beans, Chilli 8.5

Feasting

- 1kg T Bone of Beef, Wild Mushrooms, Smoked Marrow Bone & Fries 70
- Middle White Pig, ½ Roast Head, 1kg Chop, Black Pudding, Caramelised Apples, Watercress & Grilled Potatoes 40
- Whole Grilled Turbot, Braised Peas, Beer & Bacon Charlotte Potatoes 55

Sides

- Fries 3
- Green Salad 2.5
- Charlotte Potatoes Grilled or Boiled 3
- Grilled Peppers, Tahini, Sesame Seeds 3.5
- Roasted Beetroots, Dill, mint and Zatar 3
- Heritage Tomato Salad, Peas, Mint and Cornish Yarg 4

Raw/Cured

- Fermented Spicy Sausage, Stuffed Squid 7
- Octopus Ceviche, Soy, Lime, Chilli 8
- Cured Monkfish, Granny Smith Apple, Kohlrabi 8

Lindisfarne Oysters

- Raw with Green Nam Jim Dressing
- Baked with Montgomery's Cheddar 2.5 each

Mains

- Chargrilled Cauliflower Steak, Shawarma Spices, Toasted Almonds, Pickles 11
- Middle white Pork T-Bone Grilled Broccoli, White Miso Butter 16
- Barnsley Chop, Seaweed Butter, Cockles & Sea Vegetables 18
- Turbot, Girolles & Peas 20
- Whole Grilled Cornish Mackerel, Green Peppercorn & Lime Dressing 16
- 400g Aged Sirloin, Heritage Tomato, Smoked Marrow Bone & Fries 20
- Asado Lamb, Peas, Gem Lettuce & Fresh Curd (5pm Onwards) 16

Pudding

- Wood Fired Figs, Caramelised Brioche, Truffled Mascapone 6
- Peanut, Chocolate, Salt Caramel Sundae 6
- Selection of British Cheese 7