

Träkol

FESTIVE MENU 2018

DECEMBER 1st to DECEMBER 31st

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
- Curried Pickled Eggs, Smoked Mackerel & Coriander 3
- Crispy Pigs Tails, Mission Spice 3.5
- Devil's On Horseback 4
- Deep Fried Reuben Fritter, French's Mustard & Pickles 3.5
- Heritage Potato Crisps, Smoked Squash Dip, Chickpea & Pomegranate 3

Small Plates

- Grilled Pork Jowl, XO Slaw 7.5
- Grilled Duck Hearts, Celeriac, Watercress, Hazelnut Dukka 7
- Grilled Sprouts, Yorkshire Blue Cheese, Hazelnuts 6
- 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 (5.30pm Onwards) 40
- Ash Crust Salt Baked Sea Bream, Grilled Potatoes & Charred Autumn Greens 50

Sides

- Fries 3
- Green Salad 2.5
- Charlotte Potatoes Grilled or Boiled 3
- Root Vegetables, Cooked in Beef Dripping 4
- Roasted Beetroots, Dill, Mint & Zatar 3
- Crunchy Raw Brassica Salad, Goats Curd & Toasted Seeds 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
- Butter Roast Turkey, Roast Veg & Pigs In Blankets 16
- Barnsley Chop, Seaweed Butter, Cockles & Sea Vegetables 18
- Plate of Roasted Shellfish, Garlic Butter 26
- Whole Grilled Cornish Mackerel, Green Peppercorn & Lime Dressing 16
- 400g Aged Sirloin, Smoked Marrow Bone & Fries 20
- Venison, Coal Roasted Celeriac, Wild Mushrooms & Sage 22
- Asado Lamb, Watercress, Gem Lettuce & Fresh Curd (5.30pm Onwards) 16

Pudding

- Wood Fired Figs, Caramelised Brioche, Truffled Mascapone 6
- Peanut, Chocolate, Salted Caramel Sundae 6
- Christmas Pudding, Brandy Butter 6
- Selection of British Cheese 7