

Träkol Sundays



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.

To Start...

£

Buttermilk Fried Partridge, Douglas Fir & Fermented Apricot Ketchup	8
Roast Crown Prince, Wood Fired Mushrooms & Blue Monday Cheese	7
Hand Picked Crab, Golden Beetroot & Pickled Samphire Salad	8

Mains...

30 Day Dry Aged Belted Galloway Sirloin	14
Black Faced Lamb Shoulder	13
Gloucester Old Spot Pork Shoulder	11
Wild Mushroom & Spelt Hash	9

All Served with Buttered Cabbage, Wood Fired Root Vegetables,
Yorkshire Pudding & Roast Gravy

Pudding..

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