

# Asador

## SET MENU GROUP

### STARTERS

**Grilled Gambas, Saffron Risotto, Squid Ink Aioli**

(1A, 2C, 3, 7, 10, 12, 14)

**Mushroom Parfait, Pickled Wild Mushrooms, Toasted Sourdough**

(1A, 1D, 7, 12)

**Jamon Croquetes, Black Truffle Aioli** (1A, 3, 7, 10)

**Heritage Tomato Tartare, Whipped Ricotta, Toasted Focaccia**

(1A, 7, 10, 12)

**Grilled Scallop, Garlic Butter, Herb Crumb** (1A, 1D, 7, 14)

Supplement

5

### MAINS

**Chicken Breast, Grilled Potatoes, Girolle, Sherry, Parsley** (7, 9, 12)

**Grilled Lamb Chops, Spiced Couscous, Ratatouille, Olive Jus**

(1A, 9, 12)

**Catch of the Day, Please Ask Server** (4, 7, 12)

**10oz Sirloin, Overnight Tomato, Choice of Chips or Salad** (7, 9, 12)

**8oz Fillet, Overnight Tomato, Choice of Chips or Salad** (7, 9, 12)

Supplement

10

Sauces - Red Wine Jus, Peppercorn, Chimichurri, Garlic Butter

### DESSERT

**Lemon Tart, Blackberry Sorbet** (1A, 3, 7)

**Basque Burnt Cheesecake, Roasted Strawberries, Black Pepper**

(1A, 3, 7)

**Dark Chocolate Marquise, Hazelnut Praline, Creme Fraiche**

(3, 7, 8B)

**Cheese Board - Cashel Blue, Comte 24 Month, Manchego,**

**Honeycomb, Membrillo, House Crackers** (7, 8H, 12)

Supplement

5

69 PP

3 Course Set Menu

### ALLERGEN KEY

1	<b>Gluten</b> (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats)	8	<b>Nuts</b> (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut)
2	<b>Crustaceans</b> (A-Crab, B-Lobster, C-Shrimp)	9	<b>Celery</b>
3	<b>Eggs</b>	10	<b>Mustard</b>
4	<b>Fish</b>	11	<b>Sesame Seeds</b>
5	<b>Peanuts</b>	12	<b>Sulphur Dioxide and Sulphites</b>
6	<b>Soya</b>	13	<b>Lupin</b>
7	<b>Milk</b>	14	<b>Molluscs</b>

\*Contains Unpasteurised Cheese  
Please inform your server of any allergies or dietary requirements.

