Asador

DESSERT MENU

Warm Chocolate Fondant, Salted Caramel Ice Cream, Cocoa Crumb (1A,4,7)	12
Lime Panna Cotta, Grilled Pineapple and Chili Salsa (4,7)	9
Dark Chocolate Marquise, Hazelnut Praline, Crème Fraiche (3b,3h,4,7,13)	9
Basque Cheesecake, Strawberries, Black pepper (1a, 4, 7,13)	10
Lemon Tart, Blackcurrant Sorbet (1a, 4, 7,13)	10
Cheese Plate, Selection of Cheeses, Fig Preserves (1a,4,13) (Cashel Blue, Comte 24month, Manchego)	15
SCÚP GELATO (1a,4,13)	8.5

Please ask your server on what Gelato and Sorbets are available

ALLERGEN KEY

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

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

Sample Menu