Asador

SET FESTIVE DINNER MENU

ON ARRIVAL

Marinated Mediterranean Olives & Warm Spiced Almonds (3,7, 7,8A)

STARTERS

Grilled Gambas, Saffron Risotto, Squid Ink Aioli (1A, 2C, 3, 7, 10, 12, 14)

Nduja Arancini, Stracciatella, Basil Oil (1A, 3, 7, 9, 12)

Carrot and Beetroot Salad, Ricotta, Salsa Verde, Natural Dressing (4, 6, 7, 8B, 10, 12)

Seared Tuna, Nduja, Bell Pepper, Coriander and Lime (4, 12)

Lamb Chop, Spiced Labneh, Shaved Fennel Salad (7, 12)

MAINS

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

Ibérico Flank, Fire Roasted Peppers, Walnut Salsa Verde (4, 8H, 10, 12)

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

Risotto Verde, Aged Parmesan, Herb Oil (1A, 7, 12)

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

Supplement 10

DESSERT

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

Basque Burnt Cheesecake, Roasted Strawberries, Black Pepper (1A, 3, 7)

Dark Chocolate Marquise, Hazelnut Praline, Crème Fraîche (3, 7, 8B)

Cheese Board - Cashel Blue, Comté 24 Month, Manchego, Honeycomb, Membrillo, House Crackers (7, 8H, 12)

79 PP

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