Asador

SET FESTIVE LUNCH 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)

Braised Beef Cheek Orzo, Bone Marrow Jus, Herb Crumb (1A, 1D, 7, 9, 12)

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)

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

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

Supplement 5

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)

59 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