

ALL OUR MEATS, SEAFOOD & GAME ARE
COOKED OVER FIRES OF OAK, APPLE &
HICKORY WOODS.

ASADOR
THE ART OF BARBECUE FOOD

TWO COURSES 32
THREE COURSE 36

STARTERS

SOUP OF THE DAY
SERVED WITH HOUSE BREAD

ASADOR WINGS
CELERY STICK, BLUE CHEESE SAUCE

ASADOR PIL PIL
ROASTED ARGENTINIAN PRAWNS, CHARRED FOCACCIA

CELERIAC & CHARRED PEAR
YOUNG BUCK, WALNUT VINAIGRETTE

MAINS

FISH OF THE DAY
PLEASE ASK YOUR SERVER FOR TODAY'S OFFER

PUMPKIN & SMOKED HEGARTY CHEDDAR PIE
MASH POTATO & GRILLED PUMPKIN

FIRE ROAST CHICKEN SUPREME
LENTIL CASSOULET, PARSNIP PURÉE, CHARGRILLED SALSIFY

THE ASADOR BURGER
CARMELISED ONIONS, SPICY JERK MAYO, TOMATO CHUTNEY,
AGED CHEDDAR, ASADOR CHIPS

DESSERTS

VALRHONA CHOCOLATE FONDANT
VANILLA ICE CREAM. PLEASE ALLOW 10 MINUTES

ALMOND & QUINCE TART
WHISKEY CARMEL SAUCE, RAISIN PUDDING ICE CREAM

ASADOR SUNDAE
HOME MADE ICE CREAMS & SORBET, CHOCOLATE SAUCE, ORANGE

ASADOR CHEESE PLATE
CRACKERS, PEAR CHUTNEY

SERVED 17.30 TO 18.45