

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

**ASADOR**  
THE ART OF BARBECUE FOOD

TWO COURSES 28.95  
THREE COURSE 33.95

## 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**  
CAMELISED 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 CARAMEL 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**