ASADOR 44

SNACKS

Charred Asador sourdough, sobrasada butter (n) £4.5 Gordal olives, lemon, parsley (vgn, rg) £4.5 Asturian cider cured salmon, herbs (rg) £8 Red prawn bisque croqueta, charcoal mayonnaise (n) £6 Black truffle iberico de Bellota salchichón (rg) £7.5

STARTERS

Smoked leek, Señorio cheese, potato (v, rg) £8.5 Grilled Mackerel, XO sauce, daikon radish, charcoal mayo (rg) £9.5 Salt cod ceviche, salmorejo, chilli, black olive (rg) £10 Duroc pork belly, miso mayo, cockle vinaigrette (rg) £10 Ex-dairy beef tartare, onion ketchup, cured egg, cracker £10.5

FIRE COOKED MAINS

Charcoal roast celeriac, cauliflower, walnut, apple (v, n, rg) £17

Hake, tomato, mussels, crab bisque (rg) £25

Whole grilled squid, ink mayonnaise £23

Arroz – ex dairy ox cheek, beef rice, salsa verde (rg) £23

300g aged rump steak, onion ketchup, Roscoff onion, beef fat powder (rg) £28

SHARING MAIN

Slow cooked lamb shoulder, lamb sauce, salsa verde (rg) £50 500g Spanish ex dairy sirloin for 2, medium rare (rg) £52 600g Welsh bone in ex dairy sirloin for 2, dry aged, medium rare (rg) £65

THE SHARING MAINS ABOVE ARE ALSO AVAILABLE AS A ROAST - £15 supplement

All served with:

Jus (rg), Jamón fat roast potatoes (rg), seasonal vegetables (v, vgn, rg), leek and smoked cheese gratin (n), Yorkshire pudding

SIDES

Asador olive oil fries (v) £5
Charcoal turnips, whey sauce, jamon, Senorio cheese (rg) £8
Courgette, basil, honey, pumpkin seeds N,V £6
Escalivada 44 – Coal roast peppers, aubergine, red onion, dried olive, dressing (vgn,rg) £7
Charred beetroot, horseradish yoghurt, garlic, sesame seeds (v, n, rg) £7
Grilled squash, kale, pomegranate, almond (v, n, rg) £8
Heritage tomato salad, en rama 44 oil, dried olive (v, rg) £7

SAUCES £3.5

Torres brandy peppercorn (rg)

Romesco (v, n)

Please note, all allergens are present in our kitchens. We cannot guarantee that any of our food is allergen free. rg = no intentional gluten, v = vegetarian, vgn – vegan, n = contains nuts