

ASADOR 44

S N A C K S

Charred sourdough, sobrasada butter (n) £4.5

Gordal olives, lemon, parsley (vgn, rg) £4.5

Cantabrian anchovies, yuzu vinegar (rg) £8.50

Prawn bisque croqueta, charcoal mayo (n) £7

Truffle Ibérico de Bellota salchichón (rg) £8.5

LUNCH MENU – MONDAY

2 COURSE £

3 COURSE £

TO START

Wild mushroom, aubergine, root vegetable pisto (v, rg)

Ex-dairy beef tartare, onion ketchup, cured egg, cracker

Manteca pork terrine, piquillo pepper ketchup, sourdough

FOR MAIN

Fish of the day - *please ask about allergens*

Whole grilled squid, squid ink mayonnaise (rg)

Slow cooked ox cheek, salsa verde (rg)

300g aged rump steak (rg)

Grilled cauliflower, romesco, capers, lemon (v, n)

All served with olive oil fries (v) or green salad with apple, walnut, manchego (v, n, rg)

FINISH

Chocolate mousse, brown butter ganache, coffee crumb, cherry vinegar (n, v)

Cheese of the day, accompaniments - *please ask about allergens*

Petit fours - *please ask about allergens*

SIDES

Asador olive oil fries (v) £5

Charcoal turnips, whey sauce, jamon, Señorío cheese (rg) £8

Fire- roast piquillo peppers (vgn, rg) £8

Grilled leeks, romesco, paprika crumb (n, v) £7.5

Charred beetroot, sesame, chickpea (v, n, rg) £8

Celeriac, herb ricotta, dukka (n) £8

Heritage tomato salad, en rama 44 oil, dried olive (v, rg) £7.5

SAUCES £4

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
A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO THE BILL AND PAID ENTIRELY TO OUR AMAZING TEAM!