

ASADOR 44

SET LUNCH MENU

SNACKS

- Charred Asador sourdough, sobrasada butter £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 Ibérico de Bellota salchichón (rg) £7.5

2 course £25 3 course £30

TO START

- Smoked leek, Señorío cheese, potato (v, rg)
- Salt cod ceviche, salmorejo, chilli, black olive (rg)
- Ex-dairy beef tartare, onion ketchup, cured egg, cracker

FOR MAIN

- Fish of the day – *please ask about allergens*
- Whole grilled squid, ink mayonnaise (rg)
- Braised ex-dairy ox cheek, salsa verde (rg)
- 300g Aged rump steak (rg)
- Charcoal roast celeriac, cauliflower, walnut, apple (v, n, rg)

All served with olive oil fries (v) or seasonal salad (v, rg)

TO FINISH

Chocolate

- 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
- Courgette, basil, honey, pumpkin seeds (n, v) £6
- Escalivada 44 – Dressed coal roast peppers, aubergine, red onion, dried olive (vgn, rg) £7
- Charred beetroot, horseradish yoghurt, garlic, sesame seeds (v, n, rg) £7
- Grilled squash, kale, pomegranate, almond (v, n) £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

Set lunch menu available Monday to Friday 12pm to 2.45pm
A discretionary 10% service charge is added to the bill and paid entirely to our amazing team!