

MEAT

LIVE FIRE COOKING

THE THEATRE OF THE GRILL

ASADO Argentinian
Wood Fired Grill

THE SOUL OF THE FIRE

Cooked over sustainable wood
using ash and reclaimed
oak whisky barrels

TO START

Wild mushrooms & truffle on toast	7.5
Beef brisket croquettes with horseradish cream	8
Korean glazed chicken bites	8.9
Marinated Chicken thigh pieces, miso mayo	
Potted crab pate	9
Brown and white crab meat served with focaccia toasts	
Crayfish, chilli & tomato bruschetta	8.5
Salt & pepper squid	9
3 flambadou oysters	9.75

SIDE SHOW

Beef dripping chips	3
10 hour roasted sweet potato, chorizo butter	3
Tartiflette – creamed layered potatoes, cheese, bacon lardons & onions	6
Padron peppers	4.5
Charred broccoli & parmesan	3
Roasted cherry tomatoes	3
New potato salad	5
Mini caesar salad	3
Homemade onion rings	5.55

SAUCES & MORE

Chimichurri	2
Dijonnaise	2
Peppercorn	2
Bearnaise	2
MEAT gravy	2
TRY ALL 5	7
3 Crevettes	7.5
Garlic bone marrow	4.5
Cheesy garlic loaf	6.5

For allergen information, kindly
scan the QR code
or speak with one of our team.



While every care is taken our kitchen handles a number of allergens,
there is no guarantee that there won't be cross contamination.

MAIN EVENT

Steaks

Our favourite cuts of dry aged, British beef

Native breed Bavette	16
Wagyu cut of the week	20
Dry aged Sirloin	22
Dry aged 16oz porterhouse	28.5
Dry aged Ribeye	MP

Grilled fish - see server for details and price MP

Double Burger 14

A double cheeseburger wood grilled with
caramelised onions and a candied maple
syrup bacon stick

Add our liquid cheese bomb 4

Flame grilled chicken skewers 15

Finished with black garlic and served on
wood-grilled flatbread with charred lemon

Halloumi skewers 15

Flatbread, sweet chilli

Chops

Grilled to perfection, with house butter
and served on wood-grilled flatbread

Lamb chops 16.5

Rare breed pork loin chop 17

English rose veal 20

ALL IN

A sharers heaven.

A sample of our wild mushrooms on toast &
croquettes followed by a heavenly mix of veal, pork
and lamb skinny chops, piled on charcoal-grilled
flatbreads with a choice of side each

28.5 per person (2 people or more)

THE FINAL ACT

Crème Brulee 7

Say when Cheesecake – todays cheesecake
served at the table for you to 'say when' 7.5

2 scoops Ice cream or sorbets 5.5

2 wedge cheese platter – 2 of our local,
punchy cheeses with pickles, celery & biscuits 9.5