

ASH ST
MERCADO
No. 4

OUR MENU IS DESIGNED TO SHARE

PINCHOS & TAPAS	pp
Freshly shucked oysters, white balsamic & verjus	5
Olives marinated w/ chilli, lemon & bay leaf	8
Smoked hummus, za'atar & hand rolled flat bread	4
Polenta & parmesan fritto, red cabbage	4
Ortiz anchovy, fried bread, celery & apple	5
Mercado croquette, pickled cucumber & mustard emulsion	6
Crispy zucchini flower, bocconcini & piquillo ketchup	8
Seared scallop, broccoli & pine nut shish kebab	10
Yellow Fin Tuna tartare, preserved lemon, black olive & pepper drops	27
Jamon de Bellota 100% Iberico from Jabugo (50g serving)	44
House-made Mediterranean style cold cuts w/ dill pickles	28
Spanner crab, almond, coriander, carrot & cumin fried bread	30
Foie gras parfait, burnt fig & raspberry w/ grilled sourdough	32
Maple glazed haloumi, apricot, pepita & green chilli	26
MEDIUM & LARGE PLATES	
Turkish style pumpkin ravioli, yoghurt & burnt butter	27
Grilled chorizo, piquillo pepper & white bean salsa	28
Roasted prawns, fennel butter, charred lemon & espelette pepper	39
Murray cod, smoked crème fraiche, cos, cucumber & caper leaf	46
Moroccan-spiced grilled free range chicken half/whole	29/58
Lamb rump, potato puree, zucchini, mint, pistachio & sumac	44
Roast porchetta, cured apple, date & pedro ximenez puree	48
Rangers Valley Wagyu 6+, beer-pickled onions & mushroom salsa	58
Prime beef, dry aged in-house—ask your waiter for today's cuts	MP
SALADS & SIDES	
Roasted Jerusalem artichoke, Tuscan kale, mushrooms	24
Spiced cauliflower, pine nuts, pomegranate & labne	27
Wood-fired broccoli, lemon & pepita pesto	16
Crispy kipflers w/ oregano, Iberico & manchego	16
Roasted carrots, almond dukkah, tea soaked currants	16
Hand cut chips w/ saffron aioli	12
Salad of mixed leaves and herbs	12

For groups of 8+ guests a 10% service charge will be applied to the final bill
1.65% surcharge will be apply to credit card payments