

ASH ST
MERCADO

No. 4

FULL Experience Menu

Sourdough, House-made Cultured Butter (V, GFA, DFA)

Jamon Iberico De Cebo (GFA/DF)

Pink Snapper Crudo, Citrus, Dill and Olive Oil (GF/DF)

Duck Liver Parfait, PX Jelly, Blueberry and Pistachio (N, GFA)

Scallop- Abrolhos Island Roasted with Piquillo Pepper Relish,
Brown Butter (DFA)

Roasted Market Fish, Cacciucco Stew, Mussels, Vermouth (GF/DF)

Chef's Steak Selection, Burnt Butter, Seeded Mustard (GF)

House Chopped Salad, Radish, Pickled Cucumber and Cava Dressing
(V, GFA, DF)

Roasted Wagyu Fat Potatoes, Salsa Verde (VA)

Chocolate tart, Crème Fresh and Berries (V)

\$ 9 0 p p

For the whole table

(V) VEGETARIAN (VA) VEGETARIAN AVAILABLE (GF) GLUTEN FREE (DF) DAIRY FREE
(GFA) GLUTEN FREE AVAILABLE (DFA) DAIRY FREE AVAILABLE (N) CONTAINS NUTS

Most dietaries can be catered for, please inform our staff of any dietary requirements.

We cannot guarantee dishes do not contain any traces of nuts, seafood or other allergens.

A 10% discretionary service charge applies to groups of 8+ guests. All card transactions will incur a 1.65% processing fee.