

August Dinner Menu

Available Tue 4th August - Sat 29th August

2 course £30 3 course £38

One Course Option is Not Available

Small Plates

Chefs Homemade Bread | Virgin Rapeseed Oil | Balsamic Vinegar | Flavoured Butter

Included with menu or £4 for Extra Bread

Garlic bread	£4	Spiced Whitebait & Romesco Mayo	£6.5
Garlic Bread & Cheese	£4.5	Tempura Prawns & Coriander Yoghurt	£8
Marinated Olives	£4	Honey Glazed Baby Chorizos	£6.5
Salt & Vinegar Chipirones & Aioli	£7	Padron Peppers & Sriracha Mayo	£6.5
Head On Garlic & Herb King Prawns	£9.5	Crispy Cauliflower & Teriyaki Sauce	£6.5

Small Plates may be used instead of a course to make up your 2 courses.

Starters

Summer Minestrone Vegetable Soup

Basil Bread | Whipped Beurre Noisette

Pan Fried Sweet Breads

Black Pudding | Cured Duck Egg | Cashew Cream

Maple Glazed Celeriac

Pineapple Chutney | Quails Egg | Goats Cheese Crema Fritta *gf*

Pigeon Breast

Tarragon Gnocchi | Grilled Peach | Mushroom Puree | Red Wine Jus

Pear Carpaccio

Beetroot Gastric | Stilton Bon Bon | Dried Cranberries | Candied Walnuts | Chicory & Watercress *gf without Bon Bon*

Cured Sea Trout

Muhammara | Bread Wafers | Labneh | Pine Nuts | Pomegranate *gf without Bread Wafer*

Seared King Scallops (£5 Supp)

Heritage Tomato | Gin & Elderflower Emulsion | Apple compote | Parmesan Tuile *gf*

Main Courses

Pan Fried Tilapia Fillet

Barley Risotto | Charred Gem | Pickled Cauliflower | Bercy Mussel Sauce

English Lamb Cutlet (£5 Supp)

Lemon Thyme Potato Pave | Brassicas | Jerusalem Artichoke | Caraway & Carrot Puree | Coriander & Mint Jus *gf*

Courgette & Cumin fritter

Sweet Potato & Peanut Hummus | Courgette Broad Bean & Parsley Salad | Labneh | Mediterranean dressing *gf*

Free Range Pork Fillet

Black Pudding & Potato Terrine | Roscoff Onion | Confit Fennel | Sauce Financiere *gf without Terrine*

Filo Homity Pie

Garlic Greens & Leeks | Tender stem | Roasted Cauliflower Puree | Sauce Lyonnaise

Chicken Ballotine

Green Chilli & Garlic Panisse | Peas & Bacon | Wasabi & Watercress Sauce *gf*

Seared Swordfish

Puttanesca Linguine | Cardinal Mascarpone | Dill Croute | Basil Shellfish Oil

Please choose Sides & Extras from the menu below.

Sides & Extras

Chefs Mixed Vegetables	£4.5	Triple Cooked Hand Cut Chips	£4.5
Maple & Thyme Glazed Carrots	£4.5	Head On Garlic King Prawns	£9.5
Garlic & Almond Green Beans	£4.5	Salt & Vinegar Chipirones & Aioli	£7
Cauliflower Cheese Gratin	£5	12 Hour Beef Brisket & Crispy Onions	£7.5
Dauphinoise Potatoes	£5	Seared King Scallops & Spinach	£10
Skinny Fries	£4.5	House Salad	£4.5
Truffle & Parmesan Fries	£6	Rocket, Parmesan & Balsamic Salad	£4.5
Sweet Potato Fries	£5	Sun Dried Tomato, Pine Nut & Olive Salad	£4.5

Grill

All Steaks are Dry Aged for a minimum of 28 days

All meat is supplied from our Butcher Joseph Morris where local farms around the Leicestershire & Northamptonshire area are supported.

8oz Single Muscle Rump	(£6 Supp)
10oz Ribeye Steak	(£9 Supp)
10oz Sirloin Steak	(£9 Supp)
8oz Fillet Steak Centre Cut	(£11.5 Supp)
16oz T Bone Steak	(£11 Supp)

Steaks are served with either Classic or Contemporary accompaniments below.

Classic - Triple Cooked Chips | Dressed Leaves | Mushroom & Sundried Tomato Gratin

Contemporary - Truffle Potato Hash Browns | Roscoff Bone Marrow Onion | Griddled Gem Lettuce

Sauces £3

Pepper | Stilton | Mushroom | Béarnaise | Chimichurri | Bone Marrow & Garlic Butter

Why not upgrade your experience to include an extra from the Sides & Extras Menu.

Upgrading Chips to Sweet Potato or Truffle Fries will incur a supplementary Charge.

gf Denotes Gluten free.

We will be happy to advise on dietary requirements especially all the major food intolerances.

All supplements are for the entire dish.

10% discretionary service charge may be added to the final bill.

Ascough's does not operate a one course option. Please choose two courses for your meal price.

Deserts

Assiette (£4 Supp)

Salted Chocolate Tart | Caramel Banana Iced Parfait | Almond Meringue Torte

Blueberry & Lavender Souffle

Lemon & Mint Ice Cream | Blueberry Compote | Meringue Shards *gf*

Salted Dark Chocolate Tart

Vanilla Mousse | Glazed Fig | Fig Sorbet | Shortbread Crumb

Cantaloupe Melon Fool

Sago Jelly | Candied Pumpkin Seeds | Basil Ice Cream | Crispy Tapioca *gf*

Caramel Banana Iced Parfait

Hazelnut Crumb | Caramelised Bananas | Moscatel Wine Sauce *gf*

Almond Meringue Torte

Custard Cream | Almond Toffee | White Chocolate Ice Cream *gf*

Ice Cream Sundae

Ice-cream Flavours of the Day | Chantilly Cream | Sauce *gf*

Affogato

Espresso | Vanilla Ice Cream *gf*

Cheese Selection

3 cheeses (£3.5 Supp) 5 Cheeses (£6 Supp)

All served with Oatcakes, Crackers, Fruit Chutney, Celery & Grapes

Vintage Cheddar | British Brie | Long Clawson Stilton | Comté
Gorgonzola | Barbers Aged Red Leicester | Summerset Goats | Aged Gouda

Extra Cheese as a 4th Course

£10 for 3 £15 for 5 £20 for 7

Chocolate Brandy Truffles £5 Rum & Raisin Truffles £5

Petit Fours Small £5 Large £10

Coffee & Tea

Americano	£3.25
Espresso	£3
Double Espresso	£3.5
Ristretto	£3
Cortado	£4
Macchiato	£3.5
Double Macchiato	£4
Cappuccino	£4
Latte	£4
Flat White	£4.25
Mocha	£4.25
Hot Chocolate	£3.75
Hot Chocolate & Cream	£4.25
Floater Coffee	£4.25
Alcoholic Floater	£7
Teas	£3
Syrups	£0.5
Extra Shot	£1

Iced Coffee

Latte	£4
Vanilla Latte	£4.5
Caramel Latte	£4.5
Mocha	£4.5
Any Iced Coffee with Cream	£5
With Alcohol	£8

Please ask for different Syrup Flavours

Speciality Coffee

Millionaires Mocha	£8 Alcohol
Salted Caramel Vodka, Chocolate Syrup, Espresso	£5 No Alcohol
After Eight Hot Chocolate	£8 Alcohol
Crème de Menthe, Mint Syrup, Cocoa	£5 No Alcohol
Gingerbread Latte	£8 Alcohol
Spiced Rum, Gingerbread Syrup, Espresso	£5 No Alcohol
Sticky Toffee Latte	£8 Alcohol
Salted Caramel Baileys, Toffee Syrup, Espresso	£5 No Alcohol
Black Forest Mocha	£8 Alcohol
Cherry Liqueur, Chocolate Syrup, Cocoa, Espresso	£5 No Alcohol