

# Take Out Menu **Tel: 295-9644**



**Tuesday - Sunday from 6:00pm - 8:30pm**  
**Closed Monday**



## **Cured Italian Prosciutto \$24.00**

Thinly sliced served with pecorino cheese, micro greens, roasted artichokes. Sided with sundried tomato chutney, homemade fennel seeds bread. Sprinkled with kalamata olive dust

## **Hot Mushroom and Chicken Salad \$26.00**

Portobello mushrooms and grilled chicken sautéed in shallots, garlic and bacon butter, on a bed of mixed lettuce

## **Cod Fish Cakes \$25.00**

Pan sautéed, with a light citrus curry sauce, fruit chutney and French fries

## **Fish & Chips \$25.50 With tartar sauce**

## **Ascots made Beef Burger \$26.00**

Minced tenderloin seasoned with garlic, mustard, thyme and onions. Pan seared and topped with Homemade BBQ onions jam, grilled smoked pancetta and melted cheese. Served with French fries

## **Chicken Tenders & Chips \$18.00 With ketchup sauce**

### **Caesar Salad**

Traditional- \$14.50

Can order with extras:

With Fish of the Day - \$28.00

With Chicken - \$25.00

With Beef Short Rib - \$27.00



### **Extra Side Orders - \$8.00**

Garlic Bread

French Fries

Mixed Vegetables

Peas & Rice

Penne Butter

## **Homemade Arugula Pasta \$28.00**

With crispy pancetta and shrimps in a virgin olive oil with cherry tomatoes, shiitake mushrooms, roasted peppers, red onions, peas, rosemary and garlic

## **Ravioli \$27.00**

Fresh pasta, filled with butternut squash and arugula, sautéed with fresh sage butter, tomato concasse and green olives

## **Sweet Potato Tuscan White Bean Cake "Vegan" \$26.00**

Flavored with porcini mushrooms and rested on a cassiolette of carrots, onions, roasted garlic, tomato and frisée. Edged with a roasted cauliflower cream

## **Spaghetti Alfredo \$22.00**

Tossed with a creamy mushroom sauce with bacon

## **Penne Pasta \$28.00**

with chicken - or - Beef short rib - or - Grilled Vegetables

## **Oven Baked Atlantic Salmon \$32.00**

Accompanied with an orange beetroot risotto and a fennel seed velouté

## **Ascots Curry \$29.00**

**Lamb - or - Chicken - or - Beef - or - Vegetarian**

Served with a citrus coriander rice. Accompanied with a riata, mango chutney and naan bread

## **Pan Seared Chicken Breast \$28.00**

With lemon segments, shallots and capers in a beurre noisette butter sauce, sided with sauté spinach and garlic chips

## **Baked Confit Duck Leg \$29.00**

Served on a parmesan, mushrooms garlic risotto, sided with a malbec wine blackberry sauce. Sprinkled with candied nuts

## **Beef Short Rib \$32.00**

Slow braised with a Bermuda rum B-Q glaze, with peas & rice

## **Slow Cooked Pork Belly \$33.00**

Braised and roasted, glazed with honey English mustard on a pear and parsnip cream. With a charred balsamic beetroot

## **Sirloin Steak \$35.00**

Chard broiled, served with a peppercorn cream sauce

**All entrées are served with vegetables and potatoes of the day**

## **Desserts: \$9.50**

Chocolate Orange Mousse Cake - Homemade Apple Pie - Rum Banana Cheese Cake

Tiramisu - Raspberry Mousse Vacherin - Chocolate Brownie "Vegan"



www.ascots.bm



info@ascots.bm