

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



On Rosemont Avenue

Tuesday - Wednesday - Thursday - from 5:30pm - 8:30pm - no later
Friday & Saturday from 5:30pm - 6:30pm - no later
Closed Sunday



Cured Italian Prosciutto and Mozzarella \$21.00

Thinly sliced served with tomato and a grilled onion cup filled with a basil marinated mozzarella. Drizzled with an extra virgin olive oil and speckled with balsamic. Grilled crostini

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 \$23.00

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 \$30.00

Honey mustard glazed tranche of salmon rested on a panache of sautéed spinach, cherry tomato, onions, olive and crispy bacon, surrounded by a roasted cauliflower and garlic emulsion

Ascots Curry \$28.00

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

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

Pan Seared Cajun 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 \$32.00

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 \$32.00

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

Sirloin Steak \$33.00

Chard broiled, served with a peppercorn cream sauce

All entrées are served with vegetables and potatoes of the day

Desserts: \$9.50

**Chocolate Frosted Cake - Mango Amaretto Cheese Cake - Ice Cream and Sorbets - Homemade Apple Pie
Lemon Meringue Roulade - Chocolate Brownie* - Pear and Blueberry Crumble* - Pumpkin Almond Tart***

**Vegan Desserts*



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