



ASiL

BISTRO | KITCHEN & BAR


LUNCH MENU

AVAILABLE FROM

Monday - Saturday

11am Till 4pm

Except bank holidays

 asilbistro

FOOD ALLERGY NOTICE: ALL BREADS MAY CONTAIN NUTS & SESAME.
THE OILS USED IN OUR RESTAURANT ARE MODIFIED OILS. THEY CONTAIN SOY.

[v] Vegetarian / [vg] Vegan / [c] Celery / [g] Gluten / [cr] Crustaceans / [e] Eggs
[f] Fish / [l] Lupin / [m] Milk / [mo] Molluscs / [mu] Mustard / [n] Nuts / [p] Peanuts
[ss] Sesame Seeds / [so] Soya / [sd] Sulphur Dioxide

Food allergies before ordering your food & drink, please speak to member of staff
if you have any allergies or would like to know more about the ingredients.

We can not guarantee that all our dishes are 100% free from nuts or their derivatives.
A discretionary 10% service charge will be applied to your bill.

1 COURSE MENU

• 9.95 •

MAINS

Mighty Asil (G)(M)(E)

Hour slow cooked pulled short beef rib, brioche burger bun, rocket salad, lettuce, BBQ sauce and cheese. Served with fries

Sauteed Lamb (M)

Lamb cubes cooked with green peppers, red peppers, onions and homemade tomato sauce

Grilled Chicken Thighs (Peri Peri) (G)(M)(SD)

Served with mash potato, tender stem broccoli and gravy

Chicken Skewer

lean chunks of skewered chicken breast grilled over charcoal

Grilled Chicken Wings

Marinated chicken wings grilled over charcoal with mix vegetables

Creamy Chicken Breast (M)(E)

Grilled chicken breast served with creamy turmic scauce and mash potato

Fillet of Sea Bass (M)(F)

Mixed baby vegetables, lime and salsa verde sauce

Penne Napolitan (G)(M)

Home made tomato sauce, garlic, parsley and parmesan cheese

Chicken Milanese (G)(M)(E)

Chicken escalope served on penne pasta in a homemade tomato sauce with parmesan

Penne Vegetarian (G)(M)(E)

Mixed peppers, mushrooms, shallots, spinach, cherry tomatoes with cream and tomato sauce

Vegetarian Grill (V)

Chargrilled aubergines, peppers, mushrooms, onions and courgette, topped with tomato sauce

Adana Kebab

Combination of mince lamb, peppers, parsley and hint of chilli flakes, chargrilled

2 COURSE MENU

• 13.95 •

STARTERS

Bruschetta (G)

Cherry tomatoes infused with garlic, parsley and olive oil served on toasted sourdough bread with balsamic glaze

Crispy Chicken Tenders (G)(M)

Served with homemade sweet chilli sauce and pickled onions

Mitite Kofte

Minced lamb meatballs fried and served in a special sauce & yoghurt

Halloumi Fries (G)(M)

Served with homemade chilli sauce

Crispy Calamari (G)(F)

Garnished with red chilli, parsley, lime and homemade tartar sauce

Beef Sliders (G)(M)

3 mini burgers served with homemade burger sayce, caramelised onions and mini brioche buns

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DESSERTS

Ask your server for options.