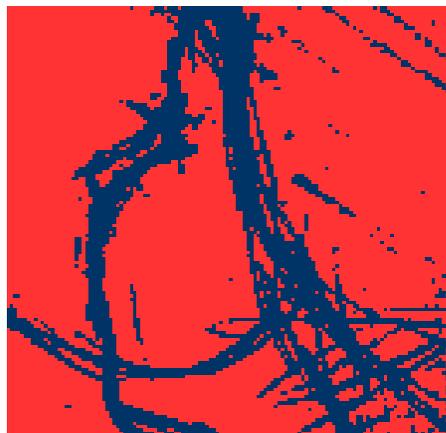
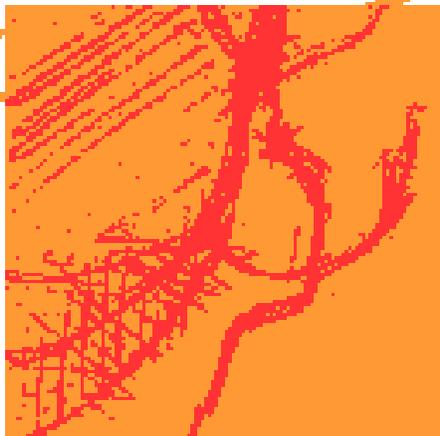


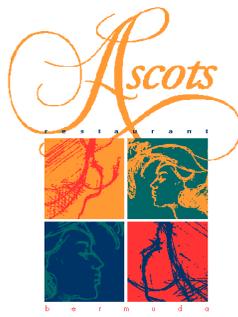
Ascots

r e s t a u r a n t



b e r m u d a





Ascots management and staff would like to thank you "our Valued Guest" for your continuous patronage and support.

We are grateful and very proud to be the recipient of:

**Department of Tourism's most prestigious "Bermuda Longtail Merit Award" For the highest standard of accommodation, Health and Safety.*

**Bermuda Gold Awards: voted Restaurant with the "Best Ambience" 6 times.*

Other Bermuda Gold Awards: Best Wine List, Best Dessert, Most Attentive Staff, Most Imaginative Menu, Best Venue for Private Party and Best Hotel Restaurant.

**"Award of Excellence" In all aspect of Hospitality Service.*

** USA Today: said of Ascots to be a "Place not to be Missed"*

** Tripadvisor "Award of Excellence"*

** DialaFlight "Travelers Choice of Restaurant"*

** Fodor's: "Choice of Restaurant"*

** Yankee Magazine -USA-: "Editors Choice"*

** Medical Epicurean Review "Certificate of Excellence" For Service, Quality of Food and Presentation.*

** Wine Spectator "Award of Excellence"*

for having one of the most outstanding Restaurant Wine List in the world.

** Wine Enthusiast "Award of Distinction"*

for the most wine friendly Wine List in North America.

We are focused and committed to "Customer Satisfaction" please let us know if it is otherwise.

Thank you for sharing your experience at Ascots, with your Friends, Family and Colleague.

Enjoy Your Dinner.

The Ascots Team:

Edmund Smith & Angelo Armano (Proprietors)

In the Kitchen:

Edmund / Executive Chef

Ben / Chef

Madhav / Chef

K.C. / Chef

Kenneth / Chef

Patrick / Chef

Milan / Chef

Norman / Kitchen Assistant

Terry / Kitchen Assistant

At your Table:

Angelo / Director of Operations

Anil / Assistant Manager

Arnold / Maitre D' / Wine Director

Dani / Assistant Manager

Jesse

Mirabella

Lalaine

Steve

Chris

Rayki

Ascots is open: Monday to Friday for Lunch and Dinner - Saturday only Dinner - Sunday Closed.

[24 Rosemont Avenue Pembroke HM 06 Hamilton Bermuda - Tel: 441-295-9644 - Fax: 441-292-4986](#)

[E-Mail: info@ascots.bm](mailto:info@ascots.bm) - [Web: www.ascots.bm](http://www.ascots.bm)



Share your experience

The Daring Gourmet

Our team of chefs and service staff are delighted to welcome you to Ascots and wishes that your dining experiences with us will be a very enjoyable one.

We promise to deliver always, but we are not infallible...please bring to our attention anything that you are not totally satisfied with.

Edmund and *Angelo*

HOT AND COLD APPETIZERS

Ascots Pâté

Homemade from chicken livers, served with roasted almond watermelon jam, drizzled with a honey raspberry sauce. Accompanied with toasted bread- **\$21.00**

Aged Parma Ham

Thinly sliced Parma ham served with an arugula pepper salad with orange segments, kalamata olives and pecorino cheese. Dressed with a fresh herb vinaigrette- **\$18.50**

Sautéed Snails

Cooked with onions, button mushrooms, garlic and thyme; flamed with Pernod, finished with cream and served in a puff pastry case- **\$19.50**

Oven Roasted Portobello Mushroom Cap

Rested on a cherry tomato onion relish, centered with a frisée salad and smoked bacon. Topped with a poached egg, drizzled with a sherry vinaigrette dressing. Served with a herb crouton- **\$17.50**

Foie Gras Agnolotti

Homemade pasta filled with seared foie gras, sauté mushrooms and spinach. Cooked in a red wine cream sauce, topped with aged parmesan shavings- **\$18.00**

Bermuda Fish Cakes

Pan sautéed, served with a light citrus curry sauce and fruit chutney- **\$17.00**

Pepper Crusted Beef Carpaccio

Served with broccolini and roast peppers salad, drizzled with lemon mint extra virgin olive oil- **\$22.50**

Fresh Steamed Mussels

Tossed with a fresh tomato onion chilly salsa with a lemon white wine and cilantro . Accompanied with grilled onion bread- **\$21.00**

Chorizo and Shrimp Pasta

Fresh angel hair pasta with Spanish chorizo sausage and shrimps, tossed with roasted peppers, broccoli rabe, tomato and onions- **\$21.50**

Spring Roll Trilogy

Shrimp - Crab - Salmon, crispy golden served on a seaweed salad, edged with a sweet soy aioli. Garnished with an avocado lime wasabi mousse- **\$19.75**

Dear Guest, please note that for the convenience of all
17% gratuities is added for the service staff; please ask to have it removed if the service was not satisfactory

NOTICE:

Ascots dress code is smart casual. Please enjoy your comfort without offending other guests.
No plastic flip-flops, no caps or collarless branded t-shirts.....thank you.

SALADS

Feta and Fire Roasted Pepper Salad

Toasted homemade onion bread rested on mixed greens topped with sautéed onions
Greek olives and roasted peppers sprinkled with feta cheese; dressed with an
extra virgin olive oil and aged balsamic- **\$16.00**

Iceberg Salad

With blue cheese thousand island dressing, sprinkled with roasted walnuts- **\$14.75**

Tomato and Mozzarella Salad

Centered with fresh European leaves drizzled with basil infused olive oil and balsamic syrup.
Accompanied with a grilled rosemary bread- **\$14.75**

Caesar Salad

Romaine lettuce tossed in Caesar dressing, topped with garlic and
parmesan cheese crostino topped with anchovies- **\$13.50**

Roasted Pumpkin and Apple Salad

Confit tomato, roasted pumpkin and grilled apple served with a baby watercress salad
tossed with a sweet balsamic- **\$15.00**

SOUPS

Bermuda Fish Chowder

Laced with black rum and sherry peppers- **\$12.50**

Chilled Banana Soup

Sun-ripened bananas and Bermuda Black Seal Rum with toasted almonds- **\$10.75**

Rustic Kale Soup

Served with a roasted garlic bacon mascarpone- **\$12.00**

Cream of Butternut Squash Bisque

Accompanied with a salsa of curried apple fresh mint and lime.
Sprinkled with fresh chopped spring onions- **\$12.00**

Chilled Gazpacho Soup

Healthy summer soup prepared in a traditional style with an array of
fresh diced vegetables, basil and tomatoes- **\$11.50**

Soup of the Day- \$9.50

PASTA & VEGETARIAN DISHES

Ravioli Ascots

Homemade pasta, filled with butternut squash and arugula, sautéed with
fresh sage butter, tomato concasse and green kalamata olives- **\$25.00**

Oven Roasted Japanese Eggplant

Filled with tomatoes, leeks, onions, asparagus and artichokes, rested on a bed of fresh mint and
roasted garlic mash edged with a sundried tomato black olive gremolade- **\$26.00**

Charred Portobello Mushroom

Rested on a savory wild rice filled with a vegetables vindaloo curry topped with an
apple and mango chutney. Sided with pickled vegetables salad- **\$26.75**

Poached Tomato and Beans Ragout

Poached tomato rested on a fried Tuscan bread crouton surrounded with a ragout of
cannellini beans, carrots, leeks and asparagus. Drizzled with a truffle salsa verde- **\$26.75**

FISH

Grilled Branzino

Nested on a bed of roasted vegetables, accompanied with homemade Italian sausage tortellini cooked in a rich tomato herb sauce- **\$46.00**

Pan Seared Snapper

Served with roasted carrots, parsnips cherry tomato and fresh mussels.
Lemon basil velouté, sprinkled with a macadamia nuts smoked salt- **\$43.50**

Roasted Rock Fish

Rested on a bed of wilted spinach with cherry tomato confetti, topped with a tempura asparagus wrapped with smoked salmon. Complimented with a fresh dill citrus beurre blanc sauce- **\$48.50**

Pan Roasted Atlantic Salmon

Served with a black Chinese rice wrapped in a slow braised leeks with a ginger lemon sriracha cream. Topped with grilled spring onions- **\$42.50**

Seared Tuna Steak

With a white bean, shrimp, cherry tomato and onion cassoulet- **\$42.50**

Special Fish of the Day - \$42.00

MEAT AND POULTRY

Charred Veal Chop

Accompanied with roasted parsnips and grilled asparagus wrapped with smoked pancetta.
Edged with a shallots garlic red wine sauce- **\$52.00**

Roasted Frenched Chicken Breast

Honey and coriander glazed, rested on an orange turnip purée with spring onions.
Edged with a roasted sesame seeds chicken velouté- **\$39.50**

Slow Cooked Berkshire Pork Belly

Braised and roasted, topped with a rhubarb apple relish and black cherries marinated in a Bermuda rum. Edged with a red wine reduction- **\$39.50**

Roasted Beef Tenderloin

Cooked to your liking, topped with a lump crab horseradish lemon hollandaise.
Garnished with game chips and baby watercress- **\$49.00**

Grilled Lamb Chops

Served with a lamb shank risotto with peas, garlic confit and blue cheese,
edged with a Port rosemary jus- **\$46.50**

Short Rib of Beef

Slow roasted, served with a grilled black English pudding and onion Pommery mustard marmalade topped with a fried egg. Accompanied with a red wine reduction- **\$42.00**

Barbury Duck Breast

Served with a panko crusted polenta cake topped with an arugula, strawberry, raspberry, red onion and tomato salad. Finished with a Port reduction jus- **\$42.00**

Grilled Rib-Eye Steak

Accompanied with a trilogy of sauces; peppercorn, beef reduction and béarnaise- **\$55.00**

**There is no need to pay extra for sides
Our Entrée Dishes are served with Vegetables and Potatoes of the Day**

**Please refrain from using your cell phone in the restaurant.
For your smoking pleasure please use the designated smoking areas
“the outside gazebo or the smoking stations at the bottom of the stairs”**