

ASKR unveils new à la carte menu, creating a new experience for diners

ASKR, one of Edinburgh's newest fine dining destinations led by Chef Dan Ashmore, has launched a new à la carte menu, available from 25 July in addition to the tasting menus that guests to the restaurant currently enjoy.

If you're looking for somewhere away from the madding crowd which will soon be descending on the city for the Fringe, my advice is to hop on a tram down to the Foot of the Walk. Nestled in the heart of Leith, ASKR promises a unique culinary experience centred around seasonal ingredients. Chef Dan Ashmore's focus lies solely on offering a menu cooked over coals, which is expertly paired with an exceptional selection of wines sourced from across the globe. With seating for 26 guests, Askr restaurant is open five days a week, serving both lunch and dinner with tasting menus and now à la carte options.

The expansion of the menu has been designed to fit the changing preferences of diners, offering more flexibility in choice for guests who can now choose to visit simply for a few oysters and a glass of wine, or build their ideal feast from a unique variety of dishes cooked over fire.

The à la carte offering stays true to the restaurant's ethos

of coal-fired cooking, using seasonal ingredients found locally in Scotland. The menu will feature a range of favourites from the set menu, including a 'rip it and dip it' flatbread with smoked aubergine and Orkney scallops with borlotti beans and nduja, in addition to new dishes, like a koji brined guinea fowl and Shetland cod with peas and pancetta – alongside a showstopper dish of whole lobster aged in wagyu fat.

ASKR will continue to offer the tasting menus the restaurant has become known for offering a range of courses from both land and sea, and a 'garden menu' of vegetarian and vegan options that can also cater to gluten-free diners. A set lunch is also available with three courses for £35.

Dan Ashmore said: "Opening my first restaurant in the middle of one of the most challenging times for not only hospitality but also for our guests has certainly been interesting. We've received fantastic feedback since we opened for both our food and service, however I'm aware of the desire for choice from our guests. With that in mind, we have decided to launch a new à la carte menu to run alongside our tasting menu.

"Whether you'd like to come in for a glass of wine and some oysters after work, a quick meal before a fringe show or the full ASKR tasting menu experience, we have you covered."

ASKR by Dan Ashmore is open for dinner service from Tuesday – Saturday and lunch from Thursday – Saturday.

For more information and to book a table, visit <https://www.askr.co.uk>



PHOTO Grant Anderson



PHOTOS Grant Anderson

ASKR.

FIRST

6 OYSTERS - OVER COAL OR NATURAL	21
FLATBREAD OVER COALS, SMOKED AUBERGINE	4.5
BBQ PADRON PEPPERS, ROMESCO	6
CHICHARON, SKIPS SPICE	5.5
3 X CROUSTADE, TARAMASALATA, CAVIAR	15

SECOND

ORKNEY SCALLOP, BORLOTTI BEANS, NDUJA	19
MACKEREL, PICKLED MOOLI, KOMBU	15
BEETROOT COOKED IN YESTERDAYS COAL, KATY RODGERS CREME FRAICHE	13
BBQ LEEKS, HOUSE RICOTTA, HAZELNUT PESTO	14
BEEF TARTAR, COAL OIL, SOY EGG	16

THIRD

PORK CHOP, PEACH, CAVOLO NERO	21
WHOLE JOHN DORY, DULSE BUTTER SAUCE	42
KOJI BRINED GUINEA FOWL, PETERS PLUM CONDIMENT, BRAISED BARLEY	27
SHETLAND COD, PEAS, PANCETTA, GEM	28
CREEDY CARVER DUCK BREAST, APRICOT, BROCOLI	32
WHOLE LOBSTER, AGED IN WAGYU FAT, COURGETTE, BISQUE	65
PETERHEAD MONKFISH, MUSSELS, GNOCCHI	30

SIDES

HISPI CABBAGE, HOI SIN GLAZE	6
JERSEY ROYALS, CHIVE EMULSION	7
TENDER STEM, SOY AND SESAME DRESSING	7
GARDEN SALAD, ANDYS RADISH	5.5

FOURTH

CREME BRULEE	8
BRUCE FARM STRAWBERRY, YOGHURT AND VANILLA MOUSSE, MEADOWSWEET	12
CHOCOLATE CREMAUX, TOASTED ALMOND PRALINE, ORANGE CARAMEL	9
BARON BIGOD, QUINCE, CRACKERS	11
SZECHUAN BBQ PINEAPPLE, COCONUT SORBET	8
PETIT FOURS	10

Please inform your server of any dietary requirements. Although every effort is made to ensure no cross contamination, we cannot guarantee for a severe allergy and dining will be at your own risk.



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SIGNATURE TASTING MENU

CROUSTADE

TARAMASALATA, SOY CURED TROUT ROE

MACKEREL

RADISH, KOMBU

OYSTER DIRECTLY ON THE COAL

ENGLISH WASABI

RIP IT AND DIP IT

FLATBREAD COOKED OVER THE COAL, SMOKED AUBERGINE

BEETROOT

COOKED IN YESTERDAYS COAL, CREME FRAICHE, BURNT APPLE

SCALLOP

BORLOTTI BEANS, NDUJA

DAY BOAT FISH

MUSSELS, GNOCCHI, SOFT HERBS

ADD CAVIAR £10

KIETHS LOBSTER

TEMPURA CLAW, WAGYU FAT BISQUE

£30

DUCK

BRASICA, APRICOT, HOI SIN

BERGAMOT

LEMONGRASS, KAFFIR LIME

STRAWBERRY

YOGHURT, VANILLA

"DEATH STAR"

PETIT FOURS

£105

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SET LUNCH

2 FOR 29

3 FOR 35

MACKEREL, PICKLED MOOLI, KOMBU

BEETROOT COOKED IN YESTERDAYS COAL, KATY RODGERS CREME
FRAICHE

CONFIT DUCK LEG, PETERS PLUM CONDIMENT, BRAISED BARLEY

MARKET FISH, PEAS, PANCETTA, GEM

CHOCOLATE CREMAUX, HAZELNUT PRALINE, ORANGE CARAMEL

SZECHUAN BBQ PINEAPPLE, COCONUT SORBET

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