

TAPAS NIGHT 14TH OF MARCH

£37.95

Salty Iberian Snacks, Homemade Charcoal Sourdough
& Aioli whilst your Starters are prepared.

Starters - choose 3

Calamari A La Plancha, Parsley, Lemon, Garlic & Chilli

Spanish Ham & Chorizo, 18 month cured Jamon De Teruel (D.O.C) & Sweet & Spicy Chorizo

Seared Padron Peppers, Maldon Sea Salt, Lemon & Garlic Aioli (V)

Sweet & Sour Aubergine, Chilli, Garlic & Mint (V)

Pear & Blue Cheese Salad, Toasted Pine Nuts & Shaved Mojarra (Cured Tuna)

Salt Cod Brandade & Garden Herbs, Crostinis & Crispy Capers

Jamon Croquettes - Melting Cheese & Ham Croquettes

Roast Squash Soup, Cumin, Oregano, Smoked Paprika & Chorizo Ham Crumb (V w/out crumb)

Spinach, Itores Cheese Potato Tortilla, Red Pepper & Smoked Paprika Mayo

Mains - choose 2

Gambas Prawn Taco, Guacamole, Pico De Gallo & Lime Crema

Wood-Roast Piri-Piri Chicken Leg, Lemon & Herb Dressing & Piri Mayo

Fabada Asturiana Pork Stew, Smoked Ham, Beans & Morcilla

Tapenade Crusted Baked Hake Provençal, Fennel Jam & Charred Lemon

Empanada of Red Pepper, Sweetcorn, Black Bean & Cheese Jalapeno Ketchup (V)

Hot Honey Halloumi Flatbread, Tzatziki, Rocket & Pomegranate (V)

Crispy Wood-Roast Harissa Pork Belly, Courgette & Pine Nut Salad, Mojo Verde

Bertha Smoked Chimichurri Lamb Ribs

Venison & Ham Meatballs, Spicy Tomato Sauce, Cheese & Herb Breadcrumbs

All Served With:

Patatas Bravas & Sauteed Chickpeas, Charred Red Onion, Garlic,

Spinach & Roast Red Peppers

Dessert - choose 1

Chilli & Chocolate Tart, Creme Fraiche Ice Cream

Churros, Cinnamon Sugar & Dipping Chocolate

Rum Baba, BBQ Pineapple, Coconut & Lime Chantilly

Orange Creme Catalana & Cocoa Tuille

Veldeon Cheese (Creamy & Blue) Walnut Membrillo, Rye & Rosemary Crackers, Pears & Grapes