

# TAPAS NIGHT FRIDAY 6TH MARCH £39.95 P.P

Salty Iberican Snacks, Aioli & Coca de Recapte  
(Onion, Garden Herb & Red Pepper, Catalana Flatbreads)

## Starters - choose 3

Lamb Paealla Arancini, Gilda Pintxo (Olive, Anchovy & Chilli Suace)

Traditional & Zesty Gazpacho, Tomato, Cucumber & Extra Vigin Olive Oil

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

Tortilla Espanyol, Spinach, Mushroom & Onion, Smoked Paprika Mayo

Breadcrumbsed Tigre Mussels, Lemon, Wild Garlic Aioli

Herb Flatbread, Muhammara, Mint & Lemon Marinated Courgette & Grilled Asapragus

Chorizo Al Vino Tinto (Chorizo in Red wine)

Spanish Ham & Chorizo, 18 month cured Jamon De Teruel, Sweet & Spicy Chorizo

Montadito of Torched Mackerel, Aubergine, Tomato & Caper Salsa

## Mains - choose 2

All Served With:

Patatas Bravas, Sauteed Chickpeas with charred Red Onion & Garlic,  
Spinach & Roast Red Peppers (G.F/D.F).

Venison & Sobrasado Meatballs, Spicy Harissa Tomato Sauce, Parsley & Lemon Gremolata

Beer Braised & Smoked Pork Belly Taco, Fennel & Jalapeño Salsa, Lima Crema

Wood Roast Chicken Leg, Lemon & Herb dressing, Piri Mayo

Empanada of Sweet Potato, Charred Corn, Black Bean & Spinach, Mojo Verde (V)

Darne of Hake (Bone-In), Creamy Mussel & Clam Soup, Leeks & White Beans, Salsa Verde

Lamb Kofta Kebabs, Pomegranate Cous Cous, Tahini Tzatziki

Catalan Beef Stew - Red Wine, Botifarra Sauage, Chocolate, Cinnamon & Chilli

Paella Arancini, Mushroom, Tomato, Spinach, Paprika, Smoked Cheese & Chilli Jam (V)

## Dessert - choose 1

Traditional Baked Basque Cheesecake, Vanilla Creme Fraiche, Poached Oranges

Duche De Leche Frangipane, Almond & Brown Butter Crumb, Vanilla Buttermilk Ice Cream

Mulled Red Wine Poached Pears, Brandy Snap Tart Case, Cream Cheese Mousse

Veldeon Cheese, Walnut Membrillo, Rye & Rosemary Crackers, Figs & Grapes

G/F & D/F option available on request.

Please understand that due to the complexity of this menu, we can not cater for all  
dietary requirements, please call for more details.