

TAPAS NIGHT FRIDAY 25TH SEPT £40.95 P.P

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

Starters - choose 3

Calamari A La Plancha, Parsley, Lemon, Garlic & Chilli (G.F/D.F)

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

Creamy Mussel Soup with Potato, Fennel, Leek & Chorizo

Stuffed Piquillo Peppers, Goats Cheese, Pinenuts & Mint (V)

Tortilla Espanyol, Spinach, Mushroom & Onion, Smoked Paprika Mayo (GF)

Seared Padron Peppers, Maldon Sea Salt, Lemon & Garlic Aioli (V/G.F/D.F)

Sweet & Sour Aubergine, Chilli, Garlic & Mint (VG/G.F/D.F)

Salt Cod & Parsley Croquettes, Piri Piri Sauce

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 Sauce, Parsley & Lemon Gremolata Crumb (GF)

Cider Braised & Smoked Pork Belly, Fennel & Jalapeño Salsa, Lima Crema (GF)

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

Lamb Kebabs, Cumin, Lemon, Coriander & Spicy Romesco Sauce (G.F/D.F)

Catalan Beef Stew - Red Wine, Botifarra Sausage, Chocolate, Cinnamon & Chilli (GF adapt)

Hake, Clams & Mussels, Salsa Verde, White Wine & Lemon (G.F)

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

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

Dessert - choose 1

Traditional Basque Cheesecake, Vanilla Creme Fraiche, Poached Oranges (GF)

Chilli & Chocolate Tart, Creme Fraiche Ice Cream

Red Wine Poached Figs, Goats Cheese Mousse, Hazelnut Brittle (GF)

Veldeon Cheese, Walnut Membrillo, 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.