

### SPANISH, PORTUGUESE & SOUTHERN MEDITERRANEAN TAPAS

## Tapas Taster Menu

For tables of four people or more, let us create your tapas experience. A selection of our seasonal & favourite dishes for all to share. £24/person

## **AUTUMN APERITIF**

Boards small/big

Bread & dips board 6.5/8.5

Beetroot, goats cheese, leaves, seeds 7/9 Apple, pear & cinnamon vodka & tonic 6.5

Spanish charcuterie board -acorn-fed Iberico pig cured meat, tomato chutney 9/12

# Vegetables

Olives 35

Flatbread & hummus 45

Moroccan potatoes, harrissa, Crème fraiche 4.5

Fig, pomegranate & walnut, goats curd,

white port dressing, toastada

Halloumi, spiced plum 6

Carrots & fennel seeds, feta, olive & orange 6

Butternut squash scone, molasses jam,

hazelnut, chilli cream cheese 7

### Fish and Seafood

Calamari, saffron aioli

Spiced mackerel, green pilav rice,

beetroot & yoghurt

King prawns, chilli, garlic, butter, parsley, bread 7

Sea bass, scorched toms, fennel & za-atar 7.5

### Meat

Pork belly, fennel, apple compote 6.5

Palestinian chicken, Israeli rice, crispy onion

Ras-el-hanout pigeon, pickled spring veg,

white bean puree, damson

Chorizo, red wine, caramelised onions

6.5

Lamb shawarma, butternut squash, tahini,

crispy chickpea

Lamb croquettes, apricot, pistachio, labneh 7.2

#### 01229 343 160

<sup>\*</sup>Please inform us of any food allergies or intolerances and we will do our best to cater for your needs \*Due to the extensive use of nuts in the kitchen, we cannot guarantee the absence of nut traces in our dishes