

lal churrasco

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

Boards small/big

Bread & dips board 6.5/8.5

Beetroot, goats cheese, leaves, seeds 7/9

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

Vegetables

Olives 3.5

Flatbread & hummus 4.5

Butternut squash scone, molasses jam &
hazelnut, chilli cream cheese 7

Halloumi, spiced plum 6

Jerusalem artichokes, lemon, pumpkin seeds 6

Pink fir- apple potatoes roast garlic, leeks 4.5

Pear, wild mushroom, blue cheese, tostada 6.5

Fish and Seafood

Calamari, saffron aioli 6

Spiced mackerel, autumn root veg pilav rice,
beetroot & yoghurt 7

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

Sea bass, parsnips, grapes 7.5

Meat

Pork belly, fennel, apple compote 6.5

Piri piri chicken, fried pots, sprout slaw 7

Ras-el-hanout pigeon, pickled spring veg,
white bean puree, damson 7.5

Chorizo, red wine, caramelised onions 6.5

Lamb shawarma, butternut squash, tahini,
crispy chickpea 7

Lamb croquettes, apricot, pistachio, labneh 7.2

Ox cheek, onion squash, globe artichoke 8

01229 343 160

*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