

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

Flat bread & dips board 6.5/8.5

Beetroot, goats cheese, toasted seeds, leaf 7/9

Spanish charcuterie board -acorn-fed Iberico pig cured meat, red onion marmalade 9/12

Vegetables

Olives 3.5

Flatbread & hummus 4.5

Manchego dauphinoise potato 4.5

Halloumi, pear, ginger & mint compote 6

Sprouts, chestnuts, pancetta, sherry 6.5

Parsnips, jamon serrano, pomegranate, honey 7

Fish and Seafood

Calamari, saffron aioli 6

Portuguese mussel stew, sweet potato 8

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

Spiced mackerel, cauli & walnut tabouli, cumin-beet puree 7.5

Meats

Pork belly, fennel onion, toffee apple 6.8

Orange & Jerusalem spiced chicken, honey-lemon artichoke, sprout slaw 7

Seville OJ glazed ham, scorched clementine, seeded cracker 7

Chorizo, mulled wine, caramelised onions 6.5

Ox cheek, picos blue, apple, pedro ximenez 9

Pistachio & cranberry stuffing, spiced fig chutney 6.5

Holker venison, swede, red port, blacksticks blue 8

Spanish raw cheese board (2ppl sharing) -

Rosemary semi-cured Manchego, Paprika-olive oil Torralba Mahón DOP, Ash-coated Moluengo goats, Picos de Europa blue, prune & walnut torte, olive oil biscuit, roasted rosemary almonds, membrillo jelly 14

SEASONAL COCKTAIL

Apple Crumble

Tuaca, cinnamon spiced apple, fresh lemon

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