

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. £25/person

Churrasco Apple Crumble

Tuaca, spiced apple & lemon 9

Boards small/big

Bread & seasonal dips board, infused oil & vinegar 7/9

Gluten free bread & dips board 6.5

Beetroot, goats cheese, toasted seeds, leaf 7.5/9.5

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

Vegetables

Olives 3.5 Halloumi, pear & cumin jam 6.5

Flatbread & hummus 4.5 Chili, honey & lemon Jerusalem artichokes, cavelo nero 7

Punched pots, roasted garlic & bay oil 4.5 Parsnips, jamon serrano, pomegranate glaze 7

Fish and Seafood

Calamari, saffron aioli 6.5 King prawns, chilli, garlic, butter, parsley, bread 7.2

Cured river trout, pear & parsnip slaw 8.8 Sea bass, pine nut & vistozza current salsa, tostada 7.5

Meat

flathread 8

Pork belly, fennel & onion, pink apple 7.5 Black Pudding, toffee apple & crisp 6.8

Chorizo, infused wine, caramelised onions 6.8 Chicken, fino, wild & chestnut mushrooms, almonds 7.5

Spiced lamb, butternut squash & chili yoghurt, R-E-H Pigeon, labneh, cauliflower & pomegranate

tabouli, bitter-sweet walnut 7.5

Venison, blue cheese & red port stew

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^{*}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