

Tapas Menu

Gift from kitchen, please select 2 tappas and desert, £ 16.95

Special of the day (add £1.00)

Fish

- Ensaladilla rusa (potato salad with cod, prawns, trout and anchovies fillet)
- Fish cake with Tzatziki
- Cod fish fritter with caper sauce
- Local mussels with white wine tomato, garlic, cream

Meat

- Ham hock terrine, pot of horse radish sauce
- Duck liver pate with crudité, soaked prune
- Serrano ham with Iberico sausage
- Lamb tagine with merguez sausage
- Pork belly, chorizo, bean cassoulet

Vegetarian-Vegan (for vegan dishes we use a cheese alternative)

- Arancini with peas, fennel and haloumi with tzatziki (V)
- Sweet potato parcel, with spinach, nuts, dukkha & Labneh (v or vegan)
- Aubergine, tomato, pepper stew with honey glazed goat cheese (v or vegan)
- Mixed bean cassoulet with grated dill Haloumi (v or vegan)
- Portobello mushroom filled with bulger and melted Stilton (v or vegan)
- Bulger salad , curried cabage, roast pepper & brie gratin (v or vegan)

All plates served with salad, homemade bread & thin spiced fries

Desserts

- Basque cheese cake with shot of PX
- Brownie with clotted cream and meringue
- Panna cotta with mixed berries
- Mango sorbet with fruit coulis (vegan)

Selection of cheese with shot of port. (add 3,95)