



BRITISH FOOD
(WITH SOME RATHER PLEASANT TWISTS)....

TAPAS TUESDAY

choose 3 of our small plates served with artisan baked bread for 14.95 pp

SMALL PLATES SELECTION...

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- lancashire onion pakoras - golden beetroot salsa
 - grilled black pudding medallions - mustard ketchup (gf)
 - goats cheese croquettes - root vegetable piccalilli (v)
 - woodland mushrooms in roast garlic and olive oil (ve, gf)
 - asparagus hummus - walnut oil - rosemary crackers (ve, gf)
 - old spot pork belly ribs - sticky orange and sweet chilli glaze (gf) @ 2.5 extra
 - whitby crab cake - seafood bisque dressing
 - lime soaked king prawns - in garlic and lemon butter (gf) @ 2.5 extra
 - hand cut chips with smokey bravas and garlic alioli (ve, gf)
 - red mullet fillet - rebozada batter - pea puree (gf)
 - crispy pork - sweet chilli dressing - crackling crumb (gf)
 - caprice of chicken - in honey, saffron and raisins (gf)
 - estofado of heritage beetroot and shallots (ve, gf)
 - wild fig fruit and nut terrine - vegetable and lemon broth (ve)
 - seared sea bass - pearl barley and pepper paella

TRY ONE OF OUR AMAZING SPANISH BEERS...

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- er-boqueron**
a valencian purified salt water beer - perfect with seafood 330ml @ 5.0
 - cerveza al soccarada**
wonderful honey and rosemary brew - superb with meats 330ml @ 5.0
 - kupela basque cider**
sweet and a little tart also - absolutely great with anything 330ml @ 5.0