TAPAS

Tapas can be chosen to be eaten as starters or main meal sharing plates

5 Tapas dishes 'to share' for £39.95*

Tapas is designed to be shared - All your favourite flavours in a handful of dishes
**Dishes marked with * are not included in the offer*

Halloumi & Chorizo [GF] 8.70
Grilled halloumi, spicy chorizo spinach

Arancini 8.70
Risotto rice, mozzarella, iberico ham

Steamed Mussels [GF] 9.20
Scottish mussels, garlic, white wine

Pork Cheek & Puffed Crackling 9.10
Slow cooked pork cheek, crispy crackling apple & pancetta dressing, caramelised cauliflower purée

Tempura King Prawns 9.80 *
Honey, soy & sesame dip, fresh chilli

Calamari & Baby Squid 9.10
Lightly battered baby squid & calamari garlic & saffron aioli

Christmas Chips 8.70
Skin on fries, turkey, stuffing, gravy crispy sage leaf, cranberry jam

Pigs in Blankets [GF] 8.80
Honey & mustard glazed pigs in blankets brie dipping sauce

Maple Glazed Brussel Sprouts [GF] 8.20
Maple syrup, chestnuts, pancetta
**Can be made without pancetta [v]*

Tempura Veg 8.90
Selection of lightly tempura veg honey, soy & sesame dip, fresh chilli

Chicken Parmo Hot Shot 8.40
Fresh chicken breast, cheddar, mozzarella, béchamel, jalapeños chorizo, garlic sauce

Garlic & Ginger Chilli Beef 9.60
Strips of rump steak, jasmine rice

Tempura Chilli Cauliflower [v] 8.20
Spicy cauliflower florets, light tempura batter, spring onions, fresh chilli, sour cream & chive dip

Salt & Pepper Pork Ribs [GF] 9.30
Thick cut ribs, salt & pepper marinade

Gambas Pil Pil 9.30
Chilli, roasted garlic, olive oil, paprika, lightly toasted bread

Polpette [GF] 8.40
Fresh baked pork & beef meatballs melted mozzarella, roast tomato & red pepper sauce

Sloppy Joe & Mini Yorkshire Puds 9.80 *
Beef dripping mince, mini yorkshire puds, horseradish crème fraiche

Chicken & Waffle Bites 8.80
Mini cornmeal waffles, buttermilk chicken, hot honey & maple glaze

Spanish Hummus [v] 7.60
Deep fried chickpeas, smokey paprika salt flakes, olive oil, handmade flatbread, fresh tabbouleh salad

Seafood Paella [GF] 9.50
Served in a hot skillet, saffron rice, mussels, fish, prawns, calamari, chorizo

Satay Chicken Bao's 9.50
Steamed bao buns, satay chicken spring onions, lime mayo, sesame seeds

Roasted Carrot Hummus [v] 8.70
Creamy carrot hummus, mini pitta breads

Short Rib Taco 9.60
24hr slow cooked short rib of beef, bourbon sauce, smoked sweetcorn salsa, guacamole, harissa, crispy onions, hand made taco *(Chefs rec')*

Whitby Crab Donut 9.60
Mini donuts, freshly picked white crabmeat, lemon mayo, seaweed powder

SIDES

Focaccia & Oil [v] 3.95
Warm focaccia, olive oil, balsamic

Tomato & Garlic Bruschetta [v] 5.70
Lightly toasted sourdough, cherry tomatoes, olive oil & garlic, balsamic dressing, parmesan

Crispy Salted Potatoes [GF] 7.80
Chargrilled potatoes, seaweed salted butter parmesan & garlic dressing, caviar

Cheesy Garlic Sourdough Flatbread [v] 7.20
Sourdough base freshly made to order

Chips with Dips [v] 4.90
Triple cooked chips, selection of dips

Zucchini Fries [v] 5.20
Courgette chips, salted tempura batter truffle & parmesan mayo

Baked Camembert & Hot Honey Sauce [v] 15.50 * (to share)
Camembert baked in oven, hot honey sourdough dipping soldiers

Seaweed Salted Cavolo Nero Crisps [v] 3.25
Deep fried cavolo nero dusted in our own seaweed salt

FOOD ALLERGIES AND INTOLERANCES if you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. Our kitchen is not a nut or allergen free environment. Some dishes may vary slightly depending on availability as we aim to source the majority of our products fresh, seasonal & local.