

TODAYS SEASONAL TAPAS

- Croquetas- Ask for Today's Flavour (x3) (v possibly) £8.95
- Feta wrapped in Filo Pastry and Baked, Honey Drizzle, Tomato & Oregano Tabouleh (v) £8.95
- Courgette Fritter & Crispy Nacho Stack, Muhammara Dip, Mint & Chilli Chutney (ve) £8.95
- Slow Cooked Baby Back Pork Ribs, Hot & Sour Rhubarb Glaze with a Splash of Rose, Honey, Ginger, Chilli & Soy (gf) £12
- Buttermilk Chicken Goujons, Kimchi, Tequilla & Lime Mayo £10
- Lamb Skewer with Garlic, Lemon & Coriander, Harissa Chickpea Broth, Tzatziki, Fresh Mint Drizzle (gf) £13
- Pan Roast Chicken Breast cooked with White Wine, Bayleaf & Thyme, Caramelised Shallot, Crispy Chicken Skin (gf) £10
- Fresh Cod baked with Olive Oil, Salt, Cherry Tomatoes & Basil, Warm Potato & Garlic Skordalia, Pesto Cannelini Bean Scatter. (gf) £12
- 'Pot of Prawns' cooked with Tomato & Sweet Chilli Jam, Squeeze of Lemon Juice, Garlic & Parsley Croutes (gf avail) £10
- Spring Greens with Leeks & Black Pepper Butter (gf, v, ve avail) £5.50
- Root Veg & Manchego Gratin (v, gf) £5.50
- Warm Cous cous Salad with Spinach, Spring Onions, Barley & Fresh Herbs, Hummus, Tzatziki £5.50

Sharing Board

12oz Pan fried local Rump Steak sliced on a Board with Garlic & Oil or Brandy & Peppercorn Sauce (gf) £22

Pintxos Of The Week

£8.95

Slices of Warm Seared Peppered Pan Roast Beef, Yorkshire Blue, Wild Mushroom Anti-pasta, Truffle Oil on Toasted Sourdough