



tapas TUESDAYS

Tapas literally meaning 'cover' or 'lid.'

In the beginning somewhere, must have been the humble olive.

What better accompaniment to a glass of dry fino sherry?

Or perhaps some almonds; fried in olive oil,

Sprinkled with salt and served while they are still hot.

These are the original tapas; the simplest of foods, requiring little or no preparation. As the tradition developed, tapas became more of an elaborate event, with each region developing their own specialities. They were still 'little dishes' but the personalities of thousands of bar owners has stamped them with the identities that they have today.

- Smoked haddock arancini
- Chicken satay
- Feta fritters with honey & truffle
- Salt & chilli prawns, curry mayo
- Parma ham, rocket, Parmesan bruschetta
- Beer battered haddock, tartare
- Goats cheese pannacotta, beetroot dressing
- Hot & spicy chicken wings, blue cheese mayo
- Patatas bravas, spicy mayo
- Orzo pasta, basil, pine nut & Parmesan

PLEASE NOTIFY SERVER OF ANY ALLERGIES

£3 each or 5 for £12

'CRISTINAS' HOMEMADE JUG OF SANGRIA... £13