

# Tapas

ALL FOR | £45 PER PERSON

## Mains

### Croquetas caseras

Goats cheese and Spinach croquette - V

### Paprika chicken

Smoky paprika spanish style chicken skewers with coriander and lime yoghurt - GF

### Chargrilled tiger prawns

Grilled tiger prawns with chimichurri and lemon wedges - GF, DF

### Spanish meatballs

Chorizo and pork meatballs in a light tomato and oregano sauce - DF

### Salt cod

delicate salt cod fishcakes with saffron aioli and rocket - GF, DF

## Sides

### Patatas bravas

Crispy potatoes in a spicy tomato sauce with slow roasted garlic aioli - VG, GF

### Sweet Peppers

Chargrilled baby sweet peppers finished with lemon oil and smoked sea salt - VG, GF

### Fennel and apple

Fennel and apple salad with toasted pine nuts and cider vinegar dressing - VG, GF

### Chargrilled broccoli

Chargrilled tenderstem broccoli, romesco sauce and toasted almonds - VG, GF

### Manchego

Manchego, proscuitto tortas with olive tapenade

## Desserts

### 'Churros' cheesecake

Vanilla cheesecake sandwiched between buttery, flaky cinnamon sugar pastry

### Valencia Orange cake

Valencia orange and almond frangipane 'upside down' cake with

## Cocktail Recipe

The perfect pairing with our tapas menu: why not try our recipe for Sangria to accompany your food while you sit back and relax we'll take care of the rest.

### Sangria

2 large oranges - roughly chopped  
500g mixed fruits - strawberries, peaches, apples and pears  
750 ml dry red wine  
50ml brandy  
50ml cointreau  
500ml lemonade

Step one:  
muddle the oranges in a large jug, add the wine, Brandy and cointreau and pop up the fridge for one hour to infuse.  
Step two:  
add the fruit and lemonade. serve over ice.

*Please ask for our vegetarian/vegan Tapas menu*

# Chef Shorvey

