



TAPAS EVENING MENU
6 APRIL 2019
£25pp

On Arrival

Glass of Sangria
Gordal Picante Olives
Traditional Spanish Tortilla with Smoked Paprika
Spinach & Goat Cheese Croquettes

From The Sea

Octopus Salad
Chilli Prawns
Grilled Sardines with Wild Garlic

From The Land

Papas Bravas
Padron Peppers
Roast Shoulder of Lamb with Rosemary, Garlic & Chickpeas
Charcuterie Board with a selection of Spanish Cured Meats & Cheeses to include:
Jamon Serrano de Reserva
Salchichon Iberico Bellota
Manchego & Membrillo
Picos Blue

Dessert

Poached Quince with Pomegranate & Yoghurt