

1884

WINE AND TAPAS BAR

TAPAS

Pablos plato- Homemade focaccia, Cured meats, manchego, beetroot jam, roasted red peppers and padrons **15**

Estofado carne	11	Carne de solomillo	11
Yorkshire beef brisket braised in a sage, garlic and rock salt rub with 'Lincoln red onions' and red wine		Oven roasted sirloin of Yorkshire beef, with cumin, fennel, garlic and sautéed beetroots	
Venado	10	Calamar	7
Slow cooked minced venison haunch, juniper and rosemary topped with a celeriac puree		Squid tossed in flour finished with smoked paprika and seasonal salad	
Albondigas	8	Patatas azafrin	6
Local minced beef with paprika, 'Thirsk wild garlic', roast red peppers, onion marmalade and tomatoes		'Lincoln baby potatoes' roasted with a saffron oil, garlic, onion jam and parsley	
Mejillones	8	Croquetas	8
Mussels with garlic, white wine, smoked paprika, fresh parsley and lemon		Smoked haddock and spinach croquettes with dressed spinach and a mustard mayonnaise	
Ensalada de cerdo	8	Patatas Bravas	6
'Anna's Happy Trotters' pressed belly pork, with nutmeg, apple and spinach on creamed celeriac's		Roasted 'Lincoln baby potatoes' spicy chorizo sausage, chillies and tomatoes	
Gambas pil pil	8	Setas de castano	6
King prawns cooked in 'Thirsk wild garlic' butter with smoked paprika and parsley		Wild mushrooms, red onions and garlic with fresh herbs and wilted spinach	
Brotos asados	6	Paella	8
Pan roasted sprouts with toasted hazelnuts, garlic and a parsley butter		Saffron rice, roasted red peppers and garden peas with a choice of mussels or chorizo	
Chiles de frijoles	6	Chirivias	7
Kidney beans with chilli, cumin, garlic and coriander in a spiced tomato broth		Pan roasted parsnips, toasted almonds drizzled with Spanish honey	
Gambas cerveza	7	Paloma	8
Crispy rosemary battered prawns with mustard, rock salt and dressed spinach leaves		Seared pigeon breasts with a garlic and mustard glaze, buttered spinach and cracked black pepper	
Salchichas	8	Bolas de arroz	8
Chefs own recipe spiced 'Anna's Happy trotters' pork sausages on a hanging skewer with pimentos de padron		Saffron rice, chilli and garden pea rice balls with dressed leaves and chilli aioli	
Suprema de pollo	8	Chorizo	9
Smoked paprika and rosemary rubbed chicken supreme on a hanging skewer with pimientos de padron		Spanish chorizo sausage on a hanging skewer with pimientos de padron	

Carne de solomillo – 500g Oven roasted sirloin steak marinated in fennel, cumin and garlic served with sautéed beetroots and honey glazed parsnips **42**