

1884 *Wine & Tapas Bar*

The team here at 1884 Wine and Tapas bar are committed to sourcing and serving our customers the finest local produce combined with authentic and imported Spanish delicacies to create something truly unique.

Olives 3, Cured meats 8, Manchego 4, Hummus 4, Tzatziki 4, Padron Peppers 6

Albondigas	8	Calamar	9
Yorkshire Dales minced beef with paprika, garlic, roasted red peppers, Lincolnshire pickled red onions and tomatoes		North Sea squid tossed in gluten free flour finished with smoked paprika and dressed samphire	
Mejillones	8	Gambas	8
Scottish mussels with garlic, red onion, Spanish white wine and Boroughbridge cream		Crispy Martini Fiero king prawns in gluten free batter with a Garlic and roasted red pepper aioli and mixed leaves	
Barriga de cerdo	10	Patatas Bravas	7
Slow braised pressed belly pork in a Spanish mixed bean, leek and celeriac broth		Roasted Lincoln baby potatoes spicy chorizo sausage, chillies and tomatoes and fresh herbs	
Verduras Mixtas	7	Setas de Castana	7
A mixture of winter greens cooked in a garlic butter topped with streaky bacon		Chestnut mushrooms cooked with red onions in a brandy and paprika cream sauce	
Papas de Invierno	7	Paella	8
Baby potatoes triple cooked, with a garlic and mixed herb oil and a roasted red pepper and garlic aioli		Saffron rice, roasted peppers and garden peas with a choice of Scottish mussels or Spanish chorizo	
Ensalada de queso	7	Higado de Terneros	8
Mixed leaf salad with toasted walnuts, red peppers and a choice of cheese from our selection		Pan seared calves liver cooked in a balsamic glaze with caramelised red onions	
Suela de limon	10	Halloumi y Verduras	8
Grilled lemon sole in a lemon butter served with a mixed leaf salad		Medley of Mediterranean vegetables cooked in rosemary and garlic served with grilled halloumi	
Camembert	8	Bon Bon	8
Baked camembert with rosemary and garlic served with pimientos de padron		Sage, onion and potato in gluten free panko breadcrumbs with a homemade tartar sauce and a Dijon dressing	
Gambas Pil Pil	8	Chorizo	9
Tiger Prawns glazed with sweet chilli and ginger on a fresh samphire salad with fresh herbs		Spanish spicy chorizo sausage on a hanging skewer with padron peppers	
Lomo de cerdo	11	Solomillo	12
Pork tenderloin marinated in garlic and paprika on a hanging skewer with padron peppers		28 day matured Yorkshire dales rump cooked in chilli and tomato on a hanging skewer with padron peppers	
Pollo	10	Bistec Tomahawk	11
Yorkshire Wolds chicken in a white truffle oil and thyme on a hanging skewer with padron peppers		Pork Tomahawk steak marinated in a bourbon whiskey served on a hanging skewer with roasted vegetables and a Dijon mustard and bourbon sauce	

Please ask for any special requirements such as allergies and gluten friendly dishes, our team are happy to accommodate all requirements where possible.

We support local suppliers by marrying their produce with imported Spanish delights

