

1884

Wine & Tapas Bar

Pescatarian Menu

Aperitivo

Manchego, Turmeric and Chive Focaccia 4, Olives 3, Hummus 4, Padron Peppers 6

Plato 15

Vegetarian platter with roasted red peppers, breaded halloumi, focaccia with accompanied dips

Mejillones 8

'Scottish' mussels with garlic, red onion, Spanish white wine and 'Boroughbridge' cream

Suela de limon 10

Grilled lemon sole in a lemon butter served with a mixed leaf salad

Gambas Pil pil 8

Tiger Prawns glazed with sweet chilli and ginger on a fresh samphire salad with fresh herbs

Calamar 9

'North Sea' Squid tossed in flour finished with smoked paprika and dressed samphire

Gambas 8

Crispy 'Martini Fiero' battered king prawns with a Garlic and roasted red pepper aioli and mixed leaves

Papas de Invierno 7

Baby Potatoes triple cooked, with garlic and mixed herb oil finished with roasted red pepper aioli

Ensalada de queso 7

Mixed leaf salad with toasted walnuts, red peppers and a choice of cheese from our selection

Paella 8

Saffron rice, roasted peppers, garden peas and a choice of 'Scottish' mussels or chestnut mushrooms in a chilli and tomato sauce.

Caldo De Frijoles Mixto 7

Mixed beans with roasted red peppers, lentils, garlic and red onion served in a chilli and tomato sauce

Setas de castano 7

Chestnut mushrooms cooked with red onions in a brandy and paprika cream sauce

Halloumi y Verduras 8

Medley of Mediterranean vegetables cooked in rosemary and garlic served with grilled halloumi

Verduras Mixtas 7

A mixture of winter greens cooked in garlic butter

Camembert 8

Baked camembert with rosemary and garlic served with rock salt focaccia

Patatas Bravas 7

Roasted 'Lincoln baby potatoes' in a chilli and tomato sauce with fresh herbs

Bon bons 8

Sage, onion and potato in panko breadcrumbs with a homemade tartar sauce and a Dijon dressing