

# 1884

WINE AND TAPAS BAR

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## Celebracion de Navidad 30pp

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Homemade pink peppercorn focaccia- Olives- Cured chorizo- Manchego- Roasted red peppers

### **Calamar**

Squid tossed in flour finished with smoked paprika and seasonal salad

### **Bolas de arroz**

Cranberry, thyme and white truffle oil rice balls with a spinach and Manchego pesto

### **Chiles de frijoles**

Kidney beans with chilli, cumin, garlic and coriander in a spiced tomato broth

### **Carne de solomillo**

Oven roasted sirloin of Yorkshire beef, with cumin, fennel, garlic and a beetroot jam

### **Gambas al ajillo**

King prawns cooked in a red chilli butter with samphire lemon and parsley

### **Albondigas**

Local minced beef with paprika, 'Thirsk wild garlic', roast red peppers, onion marmalade and tomatoes

### **Suprema de pollo**

White truffle oil and thyme rubbed chicken supreme on a hanging skewer with pimientos de padron

### **Salchichas**

Chefs own recipe spiced 'Anna's Happy trotters' pork sausages on a hanging skewer with pimientos de padron

### **Mejillones**

Mussels with garlic, white wine, garlic, fresh parsley and lemon

### **Patatas Bravas**

Roasted 'Lincoln baby potatoes' spicy chorizo sausage, chillies and tomatoes

### **Tuberculos**

Pan roasted seasonal root vegetables drizzled with honey and flaked almonds

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### **Mulled Sangria 18**

Santa Teresa 1796 Rum, Cointreau orange liqueur, port, cinnamon, star anise, cloves, lemon, honey, nutmeg topped with fever tree lemonade