

1884

WINE AND TAPAS BAR

Set de Tapas

£35pp

Manchego and rosemary focaccia – Roast red peppers – Cured Meat – Olives – Manchego

Salmón ahumado

Hot oak smoked salmon with ribbon vegetables and citrus dressing

Lubina

Grilled seabass fillet, tabasco smoked butter, swiss chard and red chicory slaw

Bolas de arroz

Saffron rice, red pepper, garden peas coated in a panko crumb with winter slaw and red pepper aioli.

Parsi

Pan fried Parsnips sautéed in garlic butter with toasted walnuts

Albondigas

Local minced beef with paprika, garlic, roast red peppers, 'Lincolnshire' pickled red onion and tomatoes

Pintadas

Chefs mixed 5 spice Guinea Fowl 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

Patatas de la call

Potato scallops with red peppers, green chillies and a Smoked paprika and sea salt dust with a red pepper aioli

Paella

Saffron rice, roasted red peppers and garden peas with Spanish chorizo

Mejillones

'Scottish' Mussels with a tomato, chilli and leek broth and Seasonal herbs

Gambas Cítricas

Crispy white wine and citrus battered king prawns with swiss chard and chicory slaw, red pepper aioli.