

1884

WINE AND TAPAS BAR

The Team at 1884 Wine and Tapas Bar is committed to sourcing and serving the finest local produce combined with authentic, imported Spanish delicacies to create something unique. Our suppliers include Andrew Little butchers of Hedon, Anna's happy trotters of Howden and many local markets

Manchego and Rosemary Focaccia	4	Olives	3	Roasted red peppers	4	Cured chorizo	4	Manchego	4	Jamon Iberico	10
Albondigas	8	Calamar									8
Local minced beef with paprika, garlic, roast red peppers, 'Lincolnshire' pickled red onion and tomatoes		'North sea' Squid tossed in flour finished with smoked paprika and dressed samphire									
Mejillones	8	Gambas Cítricas									8
'Scottish' Mussels with a tomato, chilli and leek broth and Seasonal herbs		Crispy white wine and citrus battered king prawns with swiss chard and chicory slaw, red pepper aioli.									
Ensalada de cerdo	8	Patatas Bravas									6
'Anna's Happy Trotters' pressed belly pork in a mixed herb and orange rub, swiss chard slaw, parsnip puree		Roasted 'Lincoln baby potatoes' spicy chorizo sausage, chillies and tomatoes									
Gambas al ajillo	8	Champiñones Castaños									6
Shell on king prawns cooked in green chilli and tomato sauce with samphire and a mixed herb butter		Chestnut Mushrooms in a chilli and red onion garlic glaze									
Parsi	7	Paella									8
Pan fried Parsnips sautéed in garlic butter with toasted walnuts		Saffron rice, roasted red peppers and garden peas with a choice of 'Scottish' mussels or Spanish chorizo									
Greens mixtos	6	Venado									12
Pan roasted mixed greens in a garlic butter glaze		Venison fillet with braised red cabbage and parsnip crisps									
Patatas de la calle	7	Bolas de arroz									8
Potato scallops with red peppers, green chillies and a Smoked paprika and sea salt dust with a red pepper aioli		Saffron rice, red pepper, garden peas coated in a panko crumb with winter slaw and red pepper aioli.									
Frijol mixto	7	Pechuga de Paloma									8
Mixed beans, leeks, rosemary in a garlic tomato sauce		Pan roasted Pigeon breast, parsnip puree, swiss chard, red chicory and parsnip crisps									
Lubina	8	Terrina									8
Grilled seabass fillet, tabasco smoked butter, swiss chard and red chicory slaw		Pork, Fig and Sage terrine wrapped in smoked bacon with homemade crostinis and red onion chutney									
Salchichas	8	Gambas									8
Chefs new recipe, 'Anna's Happy trotters' pork sausages on a hanging skewer with pimientos de padron		Shell on king prawns in a tabasco smoked butter on a hanging skewer with pimientos de padron									
Pintadas	9	Chorizo									9
Chefs mixed 5 spice Guinea Fowl on a hanging skewer with pimientos de padron		Spanish chorizo sausage on a hanging skewer with pimientos de padron									