SANT_YAG9

TAPAS & COCKTAILS

TAPAS MENU

Pork Crackling - crispy pig skin with spiced apple chutney (gf) Paprika Crisps - cooked twice to crunch, with garlic mayo (v) (gf) \$3.00 Olives - Olive oil, garlic, fresh herb marinade (v) (gf) \$3.00 Mixed Bread - Garlic mayo, homemade hummus, oil and balsamic glaze to dip (v) \$4.50 Garlic Bread / W Cheese (v) (gf)* \$2.50/2.75 Baked Camembert - baked with hot + sweet paprika and garlic (v) (gf)* \$6.00 Mushroom Bruschetta - a variety of torn mushrooms pan fried with garlic butter and cider vinegar, on grilled bread (v) (gf)* \$6.00 Mushroom Bruschetta - a variety of torn mushrooms pan fried with garlic butter and cider vinegar, on grilled bread (v) (gf)* \$6.00 Meat Board - Cured meats, homemade pickled veg, bread, hummus + dips (gf)* \$6.00 Meat Board - Manchego cheese, sunblushed tomatoes, stuffed peppers, pickled veg, a selection of bread + dips (v) (gf)* \$6.00 *Allways Eat Your Greens!* Goats Cheese - cherry tomato, mixed leaves, oil and balsamic dressing (v) (gf) \$6.00 Mixed Salad - peashoots, peas, green beans, mixed leaves, curnin + coriander dressing \$6.00 Mixed Salad - peashoots, peas, green beans, mixed leaves, unustard + lime dressing (v) (gf) \$6.00 \$6.00 From The Sea Tuna Tartare - diced tuna steak, spring onion + soy sauce to season with bread \$6.00 \$6
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Calamari - milk poschod squid rings, dusted in spicod flour. Garlis mayo to din (qf)*
Catalitati - Tilik poached squid tiligs, dusted ili spiced flour. Gathic thayo to dip (g1)
Pan Fried Hake – beetroot + coriander salsa (gf) £6.50
Pan Fried Red Mullet – Balsamic shallots, spinach, olive and basil salad (gf) £6.50
Veggie Plates + Slates
Aubergine Rolls – stuffed with mushrooms in a tangy tomato sauce, topped with cheese (v) (gf) £4.25
Spinach + Goats Cheese Potato Omelette – red onion chutney (v) (gf) £5.00
Pan fried Mushrooms – in a sherry and garlic reduction (v) (gf) £4.00
Seasoned Fried Potatoes – topped with either garlic mayo or tangy tomato sauce (v) (gf) £3.50
Grilled Halloumi Skewers – balsamic glaze (v) (gf) £5.00
Sweet Potato Stack – roast peppers and homemade tomato chutney (v) £4.50
Meat Eats
Slow Cooked Rib Meat – pulled from the bone in house bbq sauce £6.75
Chorizo – Cooked in sweet pear cider (gf) £5.50
Chicken + Chorizo Skewers – Balsamic glaze (gf) £5.75
Steak Skewers – seasoned cubes of rump marinated with garlic. Pesto dressing (gf) £5.75
Meatballs – Smoked pork and beef meatballs in a tomato and red wine sauce £5.00
Duck 'Carpaccio' – thinly sliced, served pink with a honey + soy reduction £6.50
Chicken, Garlic Potato Stew – cooked in a creamy white wine sauce (gf) £5.00
Braised Pig Cheeks – caramalised leek + onion, creamy wholegrain mustard sauce £7.00