

# SANT\_YAGO

TAPAS & COCKTAILS

TAPAS  
MENU

## Breads, Boards + Nibbles

<b>Pork Crackling</b> – crispy pig skin with spiced apple chutney (gf)	£3.50
<b>Paprika Crisps</b> – cooked twice to crunch, with garlic mayo (v) (gf)	£3.00
<b>Olives</b> – Olive oil, garlic, fresh herb marinade (v) (gf)	£3.00
<b>Mixed Bread</b> – Garlic mayo, homemade hummus, oil and balsamic glaze to dip (v)	£4.50
<b>Garlic Bread / W Cheese (v) (gf)*</b>	£2.50/2.75
<b>Baked Camembert</b> – baked with hot + sweet paprika and garlic (v) (gf)*	£7.00
<b>Mushroom Bruschetta</b> – a variety of torn mushrooms pan fried with garlic butter and cider vinegar, on grilled bread (v) (gf)*	£4.95
<b>Game Terrine</b> – rabbit, duck breast + pheasant, beetroot chutney + bread	£7.50
<b>Meat Board</b> – Cured meats, homemade pickled veg, bread, hummus + dips (gf)*	£13.00
<b>Veggie Board</b> – Manchego cheese, sunblushed tomatoes, stuffed peppers, pickled veg, a selection of bread + dips (v) (gf)*	£10.00

## Always Eat Your Greens!

<b>Goats Cheese</b> – cherry tomato, mixed leaves, oil and balsamic dressing (v) (gf)	£4.00
<b>Warm Chickpea</b> – chorizo, couscous, mixed leaves, cumin + coriander dressing	£5.00
<b>Mixed Salad</b> – peashoots, peas, green beans, mixed leaves, mustard + lime dressing (v) (gf)	£4.00
<b>Sweet Potato</b> – feta + pinenut salad, spring onion + honey dressing	£4.50
<b>Smoked Mackerel</b> – potato salad, herb oil to dress (gf)	£4.50

## From The Sea

<b>Tuna Tartare</b> – diced tuna steak, spring onion + soy sauce to season with bread	£7.00
<b>Sizzling Tiger Prawns</b> – shell off prawns in chilli + garlic oil (gf)	£5.25
<b>Basque Seafood Stew</b> – white wine, paprika and garlic base with cod, smoked haddock, mussels, shrimp and squid (gf)	£5.25
<b>Pan-Seared Tuna Steak</b> – ginger and soy marinade, served blue (gf)	£7.00
<b>Calamari</b> – milk poached squid rings, dusted in spiced flour. Garlic mayo to dip (gf)*	£5.25
<b>Pan Fried Hake</b> – beetroot + coriander salsa (gf)	£6.50
<b>Pan Fried Red Mullet</b> – Balsamic shallots, spinach, olive and basil salad (gf)	£6.50

## Veggie Plates + Slates

<b>Aubergine Rolls</b> – stuffed with mushrooms in a tangy tomato sauce, topped with cheese (v) (gf)	£4.25
<b>Spinach + Goats Cheese Potato Omelette</b> – red onion chutney (v) (gf)	£5.00
<b>Pan fried Mushrooms</b> – in a sherry and garlic reduction (v) (gf)	£4.00
<b>Seasoned Fried Potatoes</b> – topped with either garlic mayo or tangy tomato sauce (v) (gf)	£3.50
<b>Grilled Halloumi Skewers</b> – balsamic glaze (v) (gf)	£5.00
<b>Sweet Potato Stack</b> – roast peppers and homemade tomato chutney (v)	£4.50

## Meat Eats

<b>Slow Cooked Rib Meat</b> – pulled from the bone in house bbq sauce	£6.75
<b>Chorizo</b> – Cooked in sweet pear cider (gf)	£5.50
<b>Chicken + Chorizo Skewers</b> – Balsamic glaze (gf)	£5.75
<b>Steak Skewers</b> – seasoned cubes of rump marinated with garlic. Pesto dressing (gf)	£5.75
<b>Meatballs</b> – Smoked pork and beef meatballs in a tomato and red wine sauce	£5.00
<b>Duck 'Carpaccio'</b> – thinly sliced, served pink with a honey + soy reduction	£6.50
<b>Chicken, Garlic Potato Stew</b> – cooked in a creamy white wine sauce (gf)	£5.00
<b>Braised Pig Cheeks</b> – caramelised leek + onion, creamy wholegrain mustard sauce	£7.00

All food is made on site from fresh ingredients. Please advise us of any special dietary requirements or allergies.

\*Ask for gluten free bread/flour