

## Lunch Tapas Menu 12pm – 2pm Fridays & Saturdays

All our food is homemade in our tiny kitchen, we hope you enjoy!

### Seafood Tapas

**Garlic king prawns £8 (dfo)**

Garlic butter, herb & lemon king prawns

**Crispy squid £7 (df)**

Tempura squid rings & homemade sweet chilli sauce

**Smoked mackerel pate £6 (gfo)**

Smokey creamy mackerel pate, lemon & herbs & toast

**Brown crab arancini £8**

Chilli, parsley, lemon, Gran Padano & roasted garlic aioli

**Fish goujons £5 (df)**

Homemade fish goujons & homemade tartar sauce

### Vegetarian & Vegan Tapas

**Halloumi fries £6 (v gfo)**

Crispy halloumi fries & homemade sweet chilli sauce

**Bread & olives £7 (vg)**

Homemade bread, olive oil, balsamic vinegar reduction & Gordal olives

**Chips £4.50 (v gf)**

Hand cut chips & roasted garlic aioli

Add cheddar £1

**Fancy chips £6 (v gf)**

Hand cut chips, Gran Padano, balsamic vinegar reduction & truffle oil

**Bean nachos £7 (v vgo)**

Paprika nachos, Mexican spicy beans, sweet chilli sauce, tomato salsa & cheddar

**Onion bhajis £7 (vg gf)**

Homemade onion bhajis & homemade mango chutney

**Hummus & nachos £4.50 (vg)**

Homemade hummus, tomato salsa & paprika nachos

### Meaty Tapas

**Pulled pork nachos £8**

Homemade BBQ pulled pork, paprika nachos, cheddar, spicy mayo & spring onions

**Chilli nachos £7**

Beef chilli, paprika nachos, cheddar, tomato salsa, sweet chilli sauce & spring onions

**Dirty fries £8**

Homemade BBQ pulled pork, hand cut chips, cheddar, spicy mayo & spring onions

V: vegetarian vg: vegan gf: gluten free gfo: gluten free option df: dairy free dfo: dairy free option vgo: vegan option available  
Please inform a member of staff if you have food allergies or intolerances, as not all ingredients are listed.