

# December menu Available from 11<sup>th</sup> of December

## Tapas

### Breads

**Picos de pan** | 2.00 Homemade chilli and herb crispy flatbread from the pizza oven, rolled and baked to order

### Homemade focaccia and olive oil | 1.50

Pan con tomate | 2.95

Our homemade focaccia, chargrilled and rubbed with fresh garlic. Served with fresh tomato salsa

Pissaladiere | 4.50

French style pizza bread with roasted onions, anchovies, garlic, thyme, olives and sun blush tomatoes

Focaccia al aglio (to share!) | 8.50

Our classic roasted garlic pizza with rocket and parmesan

Fish

**Confit salmon** | 4.50 w/ pickled cucumber and beetroot jelly

Trout gravadlax | 4.50 w/ toasted almonds and mustard mayo

Cornish calamari | 4.50 w/ lemon aioli

Crispy tiger prawn | 3.95 w/ Marie Rose sauce and baby gem

Anchovy beignets | 3.00 Lightly battered and deep fried

**Boquerones y alcaparras** | 3.95 Marinated white anchovies with caper berries Meat

Ham hock terrine | 4.50 Piccalilly and pickled veg

Pan fried lamb breast | 4.50 Red cabbage marmalade

**Crispy turkey croquette** | 4.50 Cranberry & orange compote

Jamon y queso | 5.95 Finest Iberico ham, vintage pork loin lomo & aged Manchego cheese. Summer truffle honey

> **Baby chorizo dulce con vino tinto** | 4.50 Pan fried baby chorizo in cooking juices

> > Vegetarian

Jerusalem artichoke veloute | 3.95 Truffle oil and ciabatta crisps

Home smoked cheese fritters | 4.25 Spicy tomato concasse

**Tempura of cauliflower florets** | 4.25 Cheddar béchamel and pine nuts

Mini vegetarian antipasto | 3.50

Grilled aubergines and courgettes, sun blush tomatoes, capers, peppers, balsamic onions and artichoke

#### **Other starters**

Horse antipasto (to share!) | 12.95 A large platter of cured meats, grilled vegetables, chutney, slow cooked garlic and herb leaf. Served with homemade foccacia

Tricolore salad | 6.95

Buffalo mozzarella with fresh tomatoes, confit tomatoes, tomato chutney, basil pesto and rocket

**Green herb leaf salad** | 2.50 Mustard/honey dressing