

1884

WINE AND TAPAS BAR
Lifestyle Award Winners 2017

TAPAS

Set de tapas 25pp

Manchego- cured meats- roast red peppers- Spanish olives- Homemade paprika focaccia

Gambas- Ensalada- calamar- Bolas de arroz- Paella

Mejillones- patatas bravas- Espárragos- Albondigas- Salchichas- Suprema de pollo

Homemade focaccia & oils 3 Spanish olives 3 Roast red peppers 3 Manchego 4 Cured meats 5 Padron peppers 5

Albondigas	8	Calamar	7
Local minced beef with paprika, 'Thirsk wild garlic', roast red peppers, onion marmalade and tomatoes		Squid tossed in flour finished with smoked paprika and seasonal salad	
Mejillones	8	Croquetas	8
Mussels with ginger, chillies, lime, coriander and 'Hulls Viticulture 2017' white wine		Crab, ginger and coriander croquettes with a Thai dressing and seasonal leaves	
Ensalada de cerdo	8	Patatas Bravas	6
'Anna's Happy Trotters' pressed belly pork, mustard dressing, garden peas and orange marmalade		Roasted 'Lincoln baby potatoes' spicy chorizo sausage, chillies and tomatoes	
Gambas pil pil	8	Setas de castano	6
King prawns cooked in 'Thirsk wild garlic' butter with smoked paprika and parsley		Button mushrooms, 'Lincoln red onions', red chillies, coriander and a garlic butter	
Ensalada	6	Paella	8
Dressed gem lettuce, 1884s Spanish Caesar dressing, paprika croutons and Manchego shavings		Saffron rice, roasted red peppers and garden peas with a choice of mussels or chorizo	
Garbanzo	6	Espárragos	7
Pan roasted chickpeas, 'Lincoln red onions', tomatoes, garlic, chillies and fresh herbs		Pan roasted Asparagus with garlic butter and toasted flaked almonds	
Gambas cerveza	7	Hummus	7
Crispy rosemary battered prawns with rock salt and sweet Thai chilli dressed seasonal leaves		1884s smoked paprika hummus, with homemade flat breads and roasted red peppers	
Salchichas	8	Bolas de arroz	8
Chefs own recipe spiced 'Anna's Happy trotters' pork sausages on a hanging skewer with pimientos de padron		Saffron rice, chilli and garden pea rice balls with dressed leaves and chilli aioli	
Suprema de Pollo	8	Chorizo	9
Smoked paprika and rosemary rubbed chicken supreme on a hanging skewer with pimientos de padron		Spanish chorizo sausage on a hanging skewer with pimientos de padron	

Lubina – Whole roast Seabass in a garlic butter with dressed samphire, roasted red peppers, mustard glaze and a caramelised lemon **16**