

# 1884

WINE AND TAPAS BAR

Pink peppercorn focaccia 4 Olives 3 Beetroot jam 3 Roasted red peppers 4 Cured chorizo 4 Manchego 4

Pickled Quails eggs 4 Truffle oil roast nuts 4 Pimientos de padron 6 Jamon iberico 10

Ternereros higado	10	Carne de solomillo	11
Pan seared calves liver with onion jam, balsamic vinegar, rock salt and wilted spinach		Oven roasted sirloin of Yorkshire beef, with cumin, fennel, garlic and a beetroot jam	
Codorniz	10	Calamar	7
Oven roast gressingham quail with thyme and garlic, pickled quail's eggs with mustard and spinach salad		Squid tossed in flour finished with smoked paprika and seasonal salad	
Albondigas	8	Pescado asado	9
Local minced beef with paprika, garlic, roast red peppers, onion marmalade and tomatoes		Whole grilled sole with pickled fennel and Manchego pesto dressed samphire	
Mejillones	8	Croquetas	8
Mussels with garlic, white wine, garlic, fresh parsley, onion jam and lemon		Smoked haddock and spinach croquettes with dressed spinach and a mustard aioli	
Ensalada de cerdo	8	Patatas Bravas	6
'Anna's Happy Trotters' pressed belly pork, with nutmeg, apple and spinach on creamed celeriac's		Roasted 'Lincoln baby potatoes' spicy chorizo sausage, chillies and tomatoes	
Gambas al ajillo	8	Setas de castano	6
King prawns cooked in a red chilli butter with samphire lemon and parsley		Wild mushrooms, white onions and garlic with fresh herbs and wilted spinach	
Brotes asados	6	Paella	8
Pan roasted sprouts with toasted hazelnuts, garlic and a parsley butter		Saffron rice, roasted red peppers and garden peas with a choice of mussels or chorizo	
Chiles de frijoles	6	Tuberculos	7
Kidney beans with chilli, cumin, garlic and coriander in a spiced tomato broth		Pan roasted seasonal root vegetables drizzled with honey and flaked almonds	
Gambas cerveza	7	Paloma	8
Crispy cava battered prawns with mustard, rock salt and dressed samphire and spinach leaves		Seared pigeon breasts with a garlic and mustard glaze, buttered spinach and cracked black pepper	
Salchichas	8	Bolas de arroz	8
Chefs own recipe spiced 'Anna's Happy trotters' pork sausages on a hanging skewer with pimientos de padron		Cranberry, thyme and white truffle oil rice balls with a spinach and Manchego pesto	
Suprema de pollo	8	Chorizo	9
White truffle oil and thyme rubbed chicken supreme on a hanging skewer with pimientos de padron		Spanish chorizo sausage on a hanging skewer with pimientos de padron	

Carne de Solomillo – 500g Oven roasted sirloin steak marinated in fennel, cumin and garlic served with a beetroot jam and honey glazed root vegetables 42

Please ask for any special requirements such as allergies and gluten friendly dishes, our team are happy to accommodate all requirements where possible. We support local suppliers by marrying their produce with imported Spanish delights.