

Northern Tapas Wednesdays

Every Wednesday, our Northern Tapas menu is **£6 per dish**, all day & evening. Order as much or as little as you fancy, with selected red, white or rosé available from **£18 a bottle** for every three tapas dishes ordered. Served alongside the main menu

Fiery chipotle chicken skewers,

Pickled red cabbage, maple

Jamaican-spiced pork ribs,

Mint yoghurt, chilli & onion (gf)

Beetroot houmous,

Garlic & herb flatbread (vea)

Salt & chilli pepper hash browns,

Sticky maple, chilli (ve,gf)

Black pudding bonbons,

Roasted garlic aioli, shallot crumb

Pheasant, bacon & creamed leek rarebit,

Sourdough, cheddar

Duck liver, orange & Cognac parfait,

Chutney, sourdough

Bombay potato cake,

Roasted cauliflower, mango chilli jam (ve,gf)

Mini Yorkshire puddings,

Roast turkey, cranberry, gravy

Roasted pumpkin, feta & crispy chickpeas,

Pickled red cabbage (v,gf)

Garlic & sage sautéed king prawns,

On toasted sourdough, rocket

Salt & chilli halloumi sticks,

Mango chilli jam, rocket (v,gf)

Selected Wines for the Table, £18 a Bottle

Le Sanglier Blanc, France

Citrus, orchard fruit, soft & fresh £18

Ponte Pinot Grigio Rosato, Italy

Strawberry, peach, crisp & refreshing £18

Le Sanglier Rouge, France

Red berries, soft, light & easy-drinking £18