

Flamenco

FEASTING MENU



£35 per person

Glass of Fizz or mocktail & mixed olives on arrival

Choose 4 Tapas from below

PICOTEOS

- Sourdough, tumaca & allioli vg
- Finely sliced Iberian ham from black pigs
- Manchego cheese, homemade jam gf
- Truffle manchego cheese, homemade wine jam gf
- Iberian cured meats, homemade onion jam

MEAT TAPAS

- Marinated chicken thigh skewers, romesco sauce gf cn
- Beef and pork meatballs, rich tomato sauce
- Seasoned chorizo, cooked in cider gf
- Marinated lamb skewers
- Iberian ham croquettes

DESSERTS

- Churros, cinnamon sugar & chocolate dipping sauce vg
- Signature Basque Cheesecake vg
- Spanish almond cake & ice cream vg cn
- Chocolate fondant & ice cream gf

SEAFOOD TAPAS

- Shell-on prawns, pan-fried in garlic gf
- Crispy shell-off tempura prawns & allioli
- Golden fried baby squid, salsa verde & allioli
- Tempura hake, piquillo pepper sauce & allioli
- Calamari, lemon & allioli
- Marinated anchovies & salsa verde gf
- Authentic creamy prawn croquettes

VEGETARIAN TAPAS

- Spanish potato omelette vg
- Patatas bravas vg
- Aubergine fritters, drizzle of cane honey ⓪
- Sauteed Padrón peppers ⓪
- Sauteed creamy garlic mushrooms gf vg
- Golden artichokes, paprika & allioli vg
- Crispy fried cheese & homemade wine jam vg
- Tomato & manchego salad vg
- Mushroom croquettes vg

ALLERGENS

Some dishes can be prepared gluten free or vegan. If you have any allergens or dietary requirements, please inform a member of our team who will happily assist you.

Ⓥ vegan **vg** vegetarian **gf** gluten free **cn** contains nuts