

# SMALL PLATES

Served from 11.30 - 2.45pm & 5 – 8.45pm

(Pre theatre Friday & Saturday 5-6pm any 3 for £15)

## TO NIBBLE ON £3.50

Mixed marinated olives - Nachos & hummus - bread and oil

## SIDES £2.50

Mixed seasonal salad - Fresh bread - Rainbow coleslaw

## SMALL TAPAS PLATES £4.50

### Roast smashed baby potatoes with rosemary and Parmesan (GF) (VG)

Buttered roasted smashed baby potatoes with salt, pepper, rosemary and Parmesan

### Sautéed chorizo with red wine (GF) (DF)

Sautéed chorizo with onions, parsley, garlic, red wine and honey

### Patatas Bravas (VE) (GF)

Oven baked potatoes with garlic, Cajun, spices, garlic and dried herbs topped with a lemon crème fraîche

### Pan fried rosemary mushrooms and spinach topped with blue cheese (GF) (VG)

(Vegan) Pan fried mushrooms in Worcester sauce, garlic, spinach, rosemary, topped with melted blue cheese - (vegan cheese)

## TAPAS PLATES £6.00

### Oven baked whole Brie topped with a bacon relish (GF) (VG)

Whole baked Brie with garlic gloves, salt and pepper topped with a bacon and red onion relish with croutons

### Buttered sweet potato and halloumi curry (GF) (VG)

Coconut milk, ginger, sweet potato, peppers, lentils garam masala, chilli and coriander with grilled halloumi served with a pitta

### Sweet potato hash, with sundried tomatoes & blue cheese (GF) (VG)

(Vegan) - Oven roasted sweet potato, potato, spinach, sun-dried tomatoes, chilli, smoked paprika, garlic, maple and thyme topped with blue cheese (vegan cheese)

### Mixed Winter vegetables Risotto (GF) (V)

Fluffy risotto rice with garlic, onions, chilli, mushrooms, sun-dried tomatoes and spinach topped with vegan coconut cheese

### Roasted heritage carrots, squash and maple (GF) (VG)

(Vegan) - Roasted carrots, squash with onions, garlic and maple syrup topped with pine nuts and goats cheese (vegan cheese)

### Spanish meatballs in a smokey BBQ and tomato sauce (DF)

Beef balls fried in tomato, BBQ, smoked paprika, onion, garlic, chilli and fresh rosemary with fresh bread

### Slow cooked Jack Daniels pulled beef with a horseradish cream (GF)

Slow cooked beef in a Jack Daniels marinade topped with horseradish crème & Swiss cheese

### Sticky garlic and sesame chicken wings (GF) (DF)

Sticky chicken wings oven roasted with toasted sesame seeds, garlic, honey and soy

### Chilli beef (GF)

Mince beef with, onion, garlic, chilli, smoked paprika, oregano, mixed beans, topped with sun-dried tomatoes, jalapeños, mozzarella and crème fraîche

### Slow braised hoisin belly pork (GF)

Slow braised belly pork in a hoisin marinade, lemon, maple, soy, pepper and ginger topped with chipotle mayonnaise

### Slow braised squid with frazzled Chorizo (GF) (DF)

Slow cooked squid with chorizo, lemon, tomato, butter beans, garlic and paprika

### Coconut and honey king prawns (GF) (DF)

King prawns in Coconut milk, garlic, pepper, chilli, fresh lime and honey

### Smoked mackerel and horseradish pate

Smoked mackerel with lemon, pepper, horseradish crème fraîche & fresh parsley with croutons