



# TRIPPETS



## small plate dining



*Nibbles to be going on with...and perhaps a glass of chilled vermouth?*

Homemade bread & oil £3.50	Cheddar & Sweet Pickled Onions £4
Boquerones £4,50	Red pepper hummus on salted rice crackers £4,50
Pitted Gordal Olives £4,50	Chilli & lemon flavoured toasted maize £3,50
Rice stuffed vine leaves, tomato & gherkin £4,50	Spanish Comuna Almonds £4,50



Grilled halloumi, mixed leaves and Yorkshire rhubarb chutney (gf)(v)	£9
Smoked haddock risotto topped with a poached egg (gf)	£11
Smoked venison salad with sweet pickled fennel (gf)	£10
Mushrooms in a brandy & paprika cream sauce on toast, topped with poached egg (v)	£10
Cured meats: Serrano ham, chorizo and Salchichón salami + pickled vegetables (gf)	£9,50
Ebrazonne : an Italian pie of greens and Taleggio with a red pepper sauce (v)	£9
Baked hake on patatas bravas (gf)	£11
Strips of chicken thigh in coconut milk & minted peas with chilli, spices, peas, mint & coriander	£11
Artichokes, courgettes and spring onions with basil oil (gf)(v)	£9
Lamb cutlets, potatoes Dauphinoise & rosemary gravy (gf)	£12
Prawns & salmon in a saffron broth with leeks, carrots & potatoes (gf)	£11,50
Pork meatballs with haricot beans & bacon in a tomato sauce	£11
Side orders : French fries, mixed vegetables, salad	£4,50



Tiramisu with shortbread biscuits	£9
Fresh fruit with Pedro Ximenez syrup & vegan meringue crumble (v)(gf)	£9
Sticky toffee pudding with black treacle sauce & fresh cream	£9
Cheeseboard: Lincolnshire poacher, Perl Las Blue & Plaisir de Roy Brie with homemade digestives & piquant tomato chutney	£10