



S.H.B Sharing style tapas and small plates menu 2023

Feel free to mix and match or add some great sides to suit your event.

Tapas menu from around the world

Moroccan style hummus with harriash roasted chickpeas, toasted seeds & grilled pitta.

Focaccia with rosemary and sea salt, aged balsamic vinegar, olive oil.

Chorizo and mozzarella arancini balls with tomato chutney.

Crispy Szechuan, black pepper, and chilli squid with saffron Aioli.

Gambas pil pil, Pan fried king prawns with chilli, garlic & lemon butter.

Marinated kalamata olives with fired red peppers, local feta cheese.

Baked box Camembert with infused confit of garlic & rosemary, farmhouse bread, onion chutney.

Pulled pork arancini balls with mozzarella, spicy tomato sauce

Goat's cheese & roasted red pepper arancini balls, red pepper coulis

Black pudding Bon Bon, mustard mayo, apple matchstick garnish.

Beef brisket hash croquettes with parsnip puree, pickled red cabbage.

Chard baby calcots, romesco, toasted almonds, smoked paprika oil.

Homemade pork scratchings with sea salt, baked apple sauce

Crispy black sesame cauliflower wings with crispy cabbage, Asian dipping sauce

Classic Spanish style patatas bravas, punchy aioli.

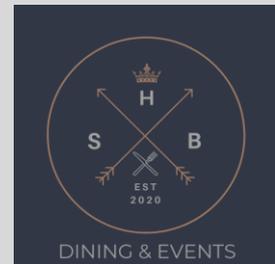
Cured meat & cheese platter, prosciutto, serrano, pecorino and Manchego cheese, rocket, olive oil.



Spiced Lamb kofta with lemon and coriander cous cous, mint yoghurt.
Sweet and Sour sticky fiery chicken wings with a honey and garlic glaze.
Crispy rosemary and parmesan polenta chips with homemade beetroot ketchup.
Chorizo sausage, puy lentils cooked in red wine, sherry, infused honey, balsamic glaze.
Spicy Sicilian meatballs cooked in a rich tomato sauce, parmesan.
Chickpea saag curry with spinach, topped with spicy cauliflower pakora, toasted spiced dukka.
Five mix bean spicy chilli, textures of tortilla crisp, sour cream, flat bread.

Small plate offerings from around the world.

Katsu chicken curry, sticky infused fragrant rice, peanut crumb, pickled ginger, radish, coriander.
6 hr slow braised pork cheeks with black sheep, champ mash, crispy shallots.
Roosters Beer batter haddock goujon with pea and mint puree, tartare sauce, lemon, sea salt, served in a cone.
Crispy sesame siracha chicken, crushed avocado with chilli and lime, crunchy Asian slaw, Sum-tam dressing.
Gaucho steak Cooked over charcoal, burnt onion puree, house chimichurri, chard Ros scoff onion, crispy beer batter charlottes.
torched local mackerel, dill oil, pickled cucumber, confit cherry tomatoes, harissa yogurt.



Pork Yaka tori skewers cooked over charcoal with crispy noodles, tare sauce, chard Pak choi on the grill, chilli, and lime.

Miso style barbequed aubergines with tahini dressing, crispy onion chilli oil.

chard cauliflower steak with rosemary, garlic, and preserved lemon.

Sticky Asian pork boa buns, pickled cucumber, hot sauce.

Taco's de carnitas 8 hr slow braised chipotle pork shoulder, Salsa Verde crispy onions, Pico de Gallo, lime.

Spiced pollo tacos, (chicken thighs) crunchy house slaw, salsa, lime, crema, nacho crumb.

Tempura verduras (deep fried crispy cauliflower) pardon pepper, katsu seasoning, chipotle mayo, pickles, lime

bulgur wheat, sultanes, coriander, toasted almonds salsa Verde.

Pork and chorizo runny scotch egg with house piccalilli.

