

SHB TAPAS & SMALL PLATES

MENU 24/25

SHARING STYLE TAPAS & SMALL PLATES MENU

Authentic Tapas & small plates from around the world

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

Goat's cheese & roasted red pepper arancini balls, red pepper coulis. (VE)

Chard baby calcots, romesco, toasted almonds, smoked paprika oil. (VE)

Classic Spanish style patatas bravas, punchy aioli. (VE)

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

Chorizo sausage, puy lentils cooked in red wine, sherry, infused honey, balsamic glaze. (GF)

FROM AROUND THE WORLD

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

Spiced Lamb kofta with lemon and coriander cous cous, mint yoghurt.

Sweet and Sour sticky fiery chicken wings with sesame, hot honey, garlic glaze.

Spicy Sicilian meatballs cooked in a rich tomato sauce, parmesan.

Crispy rosemary and parmesan polenta chips with homemade beetroot ketchup.

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

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

Chickpea saag curry with spinach, topped with spicy cauliflower pakora, dukka. (VE)

SMALL PLATES MENU

Katsu chicken curry, sticky infused fragrant rice, peanut crumb, pickled ginger, radish, coriander.

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.

Gaucha steak Cooked over charcoal, burnt onion puree, house chimichurri, chard Ros scoff onion, crispy beer batter shallots.

Torched local mackerel, dill oil, pickled cucumber, confit cherry tomatoes. (GF)

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. (VE)

chard cauliflower steak with rosemary, garlic, and preserved lemon. (VE, VG)

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

Pork and chorizo runny scotch egg with house piccalilli.

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

Five mix bean spicy chilli, textures of tortilla crisp, sour cream, flat bread.

6 hr slow braised pork cheeks with black sheep, champ mash, crispy shallots.



DINING & EVENTS
EST 2020