



# TAPAS

Ghillies Parsons Green

Padron peppers	£3.00
Anchovy stuffed olives & green spicy olives	£2.00
Salted anchovies with a mango chutney	£3.10
Portobello mushroom with roasted peppers & melted goats cheese	£3.40
Saffron cous cous with sun dried cherry tomatoes & mini poppadums	£3.80
Garden leaves & shoots salad with kalamansi dressing	£3.00
Potato wedges with salsa & sour cream	£2.80
Autumn Soup	£4.00
Sweet potato tortilla with ali-oli	£3.60
Porcini mushroom & rosemary risotto with wensleydale cheese	£6.50
Mixed seafood and cod chowder	£5.00
Tamarind stir fried tiger prawns with Jerusalem artichokes & cherry tomatoes	£7.50
Grilled tuna loin with white & green asparagus & a pepper vinaigrette	£7.30
Grilled squid with ginger pumpkin & passion fruit sauce	£4.80
Saffron cured sea bass carpaccio	£4.00
Fish cakes with salsa verde	£5.50
Iberico platter of cecina, lomo, salchichon and chorizo	£10.50
Lamb Rendang dried curry with jasmine rice	£9.75
Grilled beef sirloin with queso Viejo, spring onions and sherry & muscavado jus	£9.50
Grilled chorizo with fresh cheese & spinach	£6.00
Honey & soy duck breast with daikon & cucumber	£6.20
Roasted pork belly with a warm chilli & pineapple jam	£7.30
Wild boar stew	£7.20
Warm almond & calvados chocolate cake with ginger ice cream	£4.50
Chinese five spice carrot cake with creamy cheese glaze	£4.00
Sweet sherry vinegar strawberries	£4.50
Plum cake with creme anglaise	£4.20
Orange sponge cake with strawberry & black pepper coulis	£4.50
English cheese plate with oatcakes, figs and quince paste	£6.00

Moscato Passito Palazzina 2002 Araldica, Piemonte, Italy 375ml btl £12.50 / 100ml gls £3.50  
Zest orange peel, dried apricot and candied fruit with a crisp fresh finish.

Chateau Gres Saint Paul - Sevilane Muscat de Lunel 2004, Languedoc, France 750ml btl £25.00  
A beautiful elegant and refined wine. Pale straw in colour and light bodied.

Antique Pedro Ximenez NV Fernando de Castilla, Jerez, Spain 500ml btl £32.00  
A dreamy smooth coffee, raisin, walnut and Christmas spice wine.