

LORD NELSON

MATES & DATES

TAPAS NIGHT



ANY 4 DISHES + 1 SIDE & BOTTLE OF WINE FOR £40!

Meat:

Landlord Beef Brisket & Yorkshire Puddings

Slow Braised & Pulled with a Rich Ale Gravy

Spiced Lamb Kofta

Harissa spiced Yorkshire Dales Lamb, Mint Yoghurt, Baby Gem Salad

Confit Duck Leg Bon Bons

with Carrot , Orange & Caraway

BBQ Korean Pork Potato Wedges

Spicy Aromatic Pulled Pork, Baked with New Potato Wedges, Smoked Cheddar & Salsa Verdi

Mexican Chicken & Black Bean Taco

Pico De Gallo & Sour Cream

Chicken Goujons & Chimichurri Rojo

Crispy Chicken Fillets Baked With Garlic Butter A Coriander, Red Pepper, Chilli & Herb Dressing

Fish:

Welsh Rarebit with Anchovies

Beer Infused 3 cheese sauce served on Toasted Ciabatta

Gruyere Baked Queen Scallops

Tossed with Garlic & Chives Baked with Breadcrumbs , Lemon & Swiss Gruyere Cheese

Calamres Fritos

Crispy Fried Squid Lemon Caper & Parsley Mayonnaise

Whitby Crab Croquettes

Dressed Rocket Salad & Truffle Mayonnaise

Gambas Aioli

Peeled King Prawns baked in a Garlic, Parsley Lemon Butter

White Wines:

Valle Antiqua Sauvignon Blanc

Cresendo Pinot Grigio

Hillville Chardonnay

Rose Wine:

Bel Canto Pinot Grigio Rose

Hangloose Zinfandel

Vegetable:

Tatties Bravas

Garlic Potatoes, Roasted with a Spicy Tomato Sauce, Crumbled Wenslydale Cheese & Aioli

Feta cheese Fournu

Baked Feta Cheese , Provencal Sauce, Piperade and Dipping Toasts

Beetroot Falafel , Hummus & Olives

On Dressed Leaves with Mint Yoghurt Dressing

Tomato, Mozzarella & Basil Arrancini

Arborio Risotto Balls, Deep Fried in A Panko Crumb with Onion Aioli

Creamy Garlic & Smoked Paprika

Mushrooms

with Toasted Sourdough

Panko Crumbed Yorkshire Brie

Deep Fried, Fennel & Orange Relish

Sides:

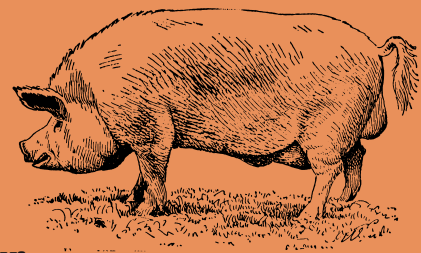
Seasoned Fries

Truffled Parmesan Fries

Haloumi Fries & Chipotle Sauce

Jalapeno & Cream Cheese Croquettes

Baked Ciabatta, Crusty Sourdough, Virgin Yorkshire Rapeseed Oil & Balsamic Dipping Oils



Red Wines:

Cresendo Merlot

Vista Plata Malbec

Hillville Shiraz