

# feast friday 28pp

feast

your choice of Catalan bread or Gordal olives,  
plus two tapas & one side, includes a drink\*  
& mini-churros with chocolate sauce

## tapas

**pork belly tacos** braised local pork, kimchi cabbage,  
chipotle & lime mayonnaise

**grilled mushrooms with goat's cheese**

basil & almond pesto, toasted almonds v

**garlic & chilli prawns** lemon, parsley

**butternut squash, chilli, sultana & coriander empanadillas**

feta, honey & dukkah v **MAKE IT VEGAN**

**chicken wings** sweet chilli & sesame jam, coriander

**baresca meatballs** local pork belly & loin meatballs in a spiced tomato sauce, Parmesan

**cod tacos** freshly crumbed cod fillet, kimchi cabbage, lemon mayonnaise,

pickled red onion [2,50pp supplement](#)

**Moroccan spiced aubergine & tomato tagine**

red chilli, yoghurt & coriander v **MAKE IT VEGAN**

**baby chorizo** from La Rioja, glazed in honey & sherry vinegar

**Korean cauliflower** gochujang, spring onion & sesame seeds **VEGAN**

**crispy fried squid** in a light coating of cumin, turmeric & paprika flour, garlic aioli

**salmon 'tikka'** red mojo marinated salmon fillet, Bombay potato, curried mayonnaise

**sweet & sticky crispy px beef** spring onions, sesame, red chilli [2,50pp supplement](#)

**falafel** sweet potato hummus, pickled carrot, tahini 'yoghurt',

pistachio, pomegranate **VEGAN**

**halloumi fritters** tempura halloumi, lemon aioli v

## sides

**patatas bravas** spiced tomato sauce, confit garlic aioli v **MAKE IT VEGAN**

**mushroom risoni** rice shaped pasta, mushrooms, Parmesan & chive cream sauce v

**giant couscous, wild rice & spinach salad** pecan, feta, cranberry, carrot,

courgette, lemon dressing v **MAKE IT VEGAN**

\* drinks include: a glass of house sangria, 175ml house wine, pint of beer or mocktail

food is prepared in our kitchens which contain allergens, please inform us of any allergies at the time of order

barescatapas  
escabechetapas

