

TAPAS MENU

A MEDITERRANEAN INSPIRED MENU OF SPANISH TAPAS, GREEK MEZZE AND VENETIAN CICHETTI - SMALL PLATES OF FOOD, PERFECT FOR SHARING

PLAN AHEAD-
DON'T FORGET
THERE'S A DELICIOUS
DESSERT MENU!

FREE WI-FI 
BAR ENCORE WIFI
PASSWORD: PICKWICK

SNACKS & NIBBLES



Our Own Blended Marinated Olives   **£3.50**


Selection of Artisan Breads Baked By Us    **£5.00**
With a trio of dips

Wild Mushroom & Truffle Arancini Balls  **£5.50**

Chilli or Salted Crispy Pork Skin  **£4.50**
With apple sauce

Assorted Shellfish & Seafood.....**£5.50**
Lightly breaded mussels, squid and prawns served with aioli

Fries   **£3.50**
Coated in Parmesan cheese and parsley

Bruschetta  **£5.00**
With mushrooms, Gorgonzola and truffle mousse


Halloumi Chips   **£4.25**
With Greek yogurt and coriander

Nibble Board **£10.00**
Choose 3 of the snacks and nibbles listed above to create your own board

SIDES

Ajo Patatas Bravas   **£4.75**
With our spicy tomato sauce and aioli


Assorted Spring Greens  **£4.00**
Sautéed with prosciutto


Basil Gnocchi in Arrabiata Sauce  **£4.50**
Topped with Parmesan cheese


Sweet Potato Fries   **£3.50**

Lemon & Herb Polenta Chips   **£3.00**
With a vegan garlic mayonnaise

SHARING PLATTERS


The Pickwick Plate   **£15.95**
Serrano and prosciutto hams, chorizo, fried halloumi, olives and artisan bread with a trio of dips


The Grafton Plate  **£15.00**
Camembert with crusty bread, balsamic and red onion chutney, cranberry and port chutney, hummus and olive garlic bread twists, and a chilli jam


The Dickens Plate  **£16.95**
Ceviche of octopus on bruschetta, king prawns marinated in lime and chilli, slightly fried assorted seafood, aioli and assorted artisan breads


FISH

Pan-fried Scallop  **£8.00**
With chorizo and minted pea purée

Clams  **£7.00**
In a white wine and garlic sauce with crusty bread


Chargrilled Sardines  **£7.25**
With garlic, paprika and parsley
Please note: This dish contains small bones

Ceviche of Octopus  **£8.15**
On crostini with lemon oil


King Prawn  **£8.00**
Marinated in lime and chilli, en salada de pepino


Vegan Battered "Fish"  **£7.50**
With tartar sauce

MEAT

4oz Beef Rib Eye Steak  **£11.60**
Served medium rare in a deep rich sauce, on top of a silky smoked cheddar mash

Chorizo Sausage Casserole **£6.35**
With cannellini beans in tomato sauce with fresh parsley



Chicken Ballotine  **£6.50**
Stuffed with a garlic and morel mushroom infused mousse and served on a tossed watercress salad



Slow Cooked Lamb Skirt  ... **£8.50**
With black olive tapenade, on a bed of prosciutto infused mixed greens

Braised Pork Belly  **£7.50**
With caramelized apple and onion

Chorizo Style Seitan Vegan Sausage  **£7.00**
In a spicy chilli sauce topped with spring onions and fresh parsley

FRESH SALADS

Carpaccio of Beef   **£7.00**
Topped with tossed rocket salad, walnuts, artichoke hearts and a mustard dressing

Tuscan Bean Salad   **£4.50**
With sundried tomatoes, torn basil, olive oil and assorted leaves

Candied Beetroot & Feta Salad   **£5.00**
Tossed in our house dressing finished with fresh parsley

Cauliflower, Radicchio & Apple Salad    **£5.50**
Topped with caramelized peanuts

Puy Lentil, Butternut Squash, Kale & Walnut Salad    **£5.50**
Dressed with olive oil