

VinYard 28

VinYard 28 BAR & KITCHEN

TAPAS MENU

Platters

House Marinated Spanish Olives and Bread 2.95

Rustic Spanish Loaf with Hummus of the day 3.95

Cantabrian Boquerones (Anchovies) 3.95

Charcuterie Board 7.95
*Selection of Cheeses, Meats, Bread,
Olives and Mixed Dips*

Meat 4.95

Albondigas
Steak Meatballs, in a Light Tomato Sauce

Alitas de Pollo
Chicken Wings Marinated in Honey and Chilli

Choricitos
*Spanish Sausage with Onion, Peppers, Garlic
and Red Wine*

Chorizo and Serrano Ham Spring Rolls
With Tokyo Dipping Sauce

Lamb Tagine
*Slow Cooked Spiced Lamb with Apricots,
Tomato and Sweet Potato*

Serrano Ham Bruschetta
*Pan Toasted Bread with Tomato, Basil Salsa
Topped with Serrano Ham*

Grill

6oz Steak Burger 9.95
with Fries and Coleslaw

Paprika and Garlic Chicken Burger 9.95
with Fries and Coleslaw

8oz Sirloin Steak 12.95
*French Fries, a stuffed Flat Cap Mushroom
and Peppercorn Sauce*

Paella 5.95

Mixed Vegetable
Chicken and Chorizo
King Prawn and Mussel

Vegetarian 3.95

Goats Cheese Gnocchi
With a Courgette and Black Olive Salsa

Patatas Bravas
*Double Fried Red Rooster Potatoes topped
with a Garlic Aioli and Romesco Sauce*

Classic Bruschetta
Pan Toasted Bread with Tomato, Basil Salsa

Panko Breaded Manchego Cheese
Served with house made Chili Jam

Stuffed Mushrooms
*Flat Cap Mushrooms Topped with Smoked
Tomato and Gruyere Cheese*

Fish 4.95

Gambas Pil Pil
King Prawns with Garlic and Chilli Oil

Chipotle and Coriander Mussels
Mussels with Smoked Chilli, Garlic and Tomato

Scallop & Morthia Black Pudding Wontons
Served with a Chilli and Ginger Dipping Sauce

Salt and Paprika Calamari
Garlic Saffron Aioli and Fresh Lime

Avocado, Crayfish and Smoked Salmon Salad

Sides 2.95

French Fries

House Salad

Rustic Bread Load & Butter