THE POUR HOUSE

TAPAS SELECTION | V11

TPH TAPAS MENU

AT THE POUR HOUSE OUR V11 TAPAS MENU FOCUSES ON PAN-ASIAN AND SPANISH INSPIRED CUISINE.

WE RECOMMEND 2-3 DISHES PER PERSON.

IN BUSIER OPERATING TIMES. DISHES WILL BE SENT OUT WHEN READY JUST LIKE CLASSIC TAPAS RESTAURANTS.

SCAN

SPANISH INSPIRED PLATES

GOAT'S CHEESE CROQUETTES (V) — 10

A BLEND OF SPINACH. SMOKED PAPRIKA. AND CREAMY GOAT'S CHEESE FOLDED INTO A RICH BECHAMEL. FRIED UNTIL GOLDEN. SERVED WITH SAFFRON AND GARLIC AIOLI.

SIZZLING SHERRY PRAWNS — 12

PLUMP PRAWNS PAN-FLASHED IN SHERRY AND GARLIC SERVED SIZZLING WITH A FRESHLY BAKED GARLIC AND PARMESAN BREAD ALONGSIDE A SWEET CHILLI MAYO.

SPICED PORK MEATBALLS (GF) — 9.50

HAND-ROLLED PORK MEATBALLS SIMMERED IN A FIERY SPICED TOMATO SAUCE WITH A FRESH CUT CHILLI AND SPRING ONION GARNISH.

SPINACH APRICOT AND CHICKPEA STEW (VE) — 9

A STEW OF CHICKPEAS. CARROTS AND SPINACH WITH EXOTIC BURSTS OF APRICOT AND HINTS OF CINNAMON. SERVED ALONGSIDE FRAGRANT ROSEMARY AND PAPRIKA FOCACCIA

RED WINE AND HONEY GLAZED CHORIZO & HALLOUMI (GF) — 10

PAN-FRIED SLICES OF CHORIZO AND CHUNKY HALLOUMI. COATED IN A RICH. STICKY RED WINE AND HONEY GLAZE WITH SAUTEED ONIONS AND BELL PEPPERS

CALAMARES FRITOS — 11

CRISP BATTERED SQUID WITH SMOKED PAPRIKA AND SWEET CHILLI MAYO

SWEET SPANISH WINGS (GF) — 10

PERFECTLY CRISP CHICKEN WINGS. TOSSED IN AN ORIGINAL GLAZE OF OLIVE OIL. SWEET HONEY & LEMON

DIPS

ALL OF OUR DIPS BELOW ARE MADE-IN-HOUSE

SWEET CHILLI MAYO
GARLIC MAYO
HONEY & SOY
SAFFRON & GARLIC AIOLI
CREAMY HONEY MUSTARD
SWEET CHILLI

THESE DIPS ARE £1

ALLERGENS

IF YOU HAVE A DIETARY REQUIREMENT. PLEASE INFORM YOUR SERVER WHEN ORDERING.

(GF) GLUTEN FREE
(V) VEGETARIAN
(VE) VEGAN

SOME ITEMS ARE AVAILABLE AS AN OPTION

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TAPAS SELECTION | V11

PAN-ASIAN INSPIRED PLATES

BBQ PULLED PORK BAO BUNS 11

FULLY STEAMED BUNS STUFFED WITH TENDER BBQ PULLED PORK. WE TOP THESE WITH PICKLED RED CABBAGE CUCUMBER BABY GEM AND A DRIZZLE OF GARLIC MAYO.

GOCHUJANG CHICKEN BANH MI (V) AVAILABLE 10

GOCHUJANG-ROASTED CHICKEN LOADED INTO A FRESH BAKED BAGUETTE. LAYERED WITH CRISP CUCUMBER. CORIANDER. PICKLED CABBAGE. CARROTS AND KEWPIE MAYO.

BULGOGI CRISPY PULLED BEEF BRISKET (GF) 11

FRIED PULLED BEEF BRISKET TOSSED IN A SWEET AND SAVOURY BULGOGI SAUCE. MIXED WITH ONION AND BELL PEPPERS. THEN FINISHED WITH FRESH CHILLI AND SPRING ONION.

HONEY & SOY CHICKEN SALAD 11

FRIED CHICKEN IN A STICKY HONEY AND SOY GLAZE. TOSSED WITH SHREDDED BABY GEM LETTUCE. PICKLED CABBAGE. CORIANDER. CARROTS. AND BEAN SPROUTS. THEN TOPPED WITH CRISPY EGG NOODLES.

STEAK - SEARED & SAUCED (GF) 16

SEASONED AND PAN-SEARED RUMP STEAK. RECOMMENDED MEDIUM RARE. DRENCHED IN A FLAVOURFUL GARLIC. CHILLI. AND SOY SAUCE.

PORK BELLY BITES (GF) 10

MELT-IN-THE-MOUTH PORK BELLY GLAZED IN STICKY HONEY AND SOY. FINISHED WITH A SPRINKLE OF TOASTED SESAME SEEDS.

SALT & PEPPER CHICKEN 11

BUTTER-MILK COATED CHICKEN PIECES. TOSSED WITH A VIBRANT MIX OF ONION. PEPPERS. FRESH CHILLI AND GARLIC WITH A CLASSIC SALT AND PEPPER SEASONING.

SIDES

STICKY HONEY MUSTARD CHIPOLATAS 9

SAVOURY CHIPOLATA SAUSAGES HEAVILY COATED IN A STICKY. SWEET HONEY MUSTARD

PATATAS BRAVAS (VE) (GF) 8

CRISPY FRIED POTATO PIECES SMOTHERED IN A SPICED TOMATO AND BASIL SAUCE

STUFFED SWEET PEPPERS (V) (GF) 7.5

VIBRANT SWEET CHILLI PEPPERS GENEROUSLY STUFFED WITH SOFT CHEESE.

MIXED ANTIPASTI (VE) (GF) 7.5

A BOWL OF MARINATED OLIVES. PICKLED ONIONS. SUN-DRIED TOMATOES AND BABY GHERKINS

THE POUR HOUSE BREAD SELECTION (V) 6

FRESHLY SLICED BAGUETTE. SOURDOUGH AND ROSEMARY FOCACCIA. ACCOMPANIED BY SALTED WHIPPED BUTTER. OLIVE OIL AND BALSAMIC VINEGAR FOR DIPPING

HALLOUMI FRIES & SWEET CHILLI MAYO (V) (GF) 9

GARLIC BREAD WITH MOZZARELLA & PARMESAN (V) 8

SEASONED FRIES OR CHIPS (VE) (GF) 6

PARMESAN FRIES (V) (GF) 7

SALT & PEPPER FRIES OR CHIPS (V) (GF) 7.5