



Tapas

M E N U

GRILLED TUSCAN BREAD

w/ Roast Garlic(v)

VELVETY HUMMUS

w/ Pinenuts(v)

GIRAFFE OLIVES

(V)(GF)

PATATAS BRAVAS

Potatoes w/ Spicy Sauce(v)(gf)

PADRON PEPPERS

w/ Olive Oil & Sea Salt(v)(gf)

HAM CROQUETTES

w/ Aioli

PEA AND MINT CROQUETTES

w/ Aioli (V)

BUFFALO MOZZARELLA

w/ Chilli & Toasted Nuts(v)

COD FRITTER

w/ Red Pepper Purée

HERITAGE TOMATOES AND MOZZARELLA

w/ Basil & Smoked Garlic(v)(gf)

CRISPY HALLOUMI GOUJONS

w/ Pesto Aioli(v)

VGF BROKEN EGGS

w/ Courgette & Parmesan(v)(gf)

BROKEN EGGS

w/ Blood Sausage & Truffle Oil

ROAST PROVENCAL VEGETABLES

w/ Fresh Basil & Lemon(v)(gf)

BRULEED GOATS CHEESE

w/ Local Honeycomb(v)(gf)

CHILLI & LIME CHICKEN SKEWERS

w/ Chilli & Lapsang Souchang Sauce(gf)

CAJUN SPICED WHITEBAIT

w/ Bloody Mary Sauce

LAMB & GARDEN MINT MEATBALL

w/ Cauliflower Purée & Paprika (gf)

CRISPY "KIMCHI" CHICKEN WINGS

w/ Chives & Lime

DRUNKEN CHORIZO

w/ Red Wine & Brandy (gf)

GARLICKY TIGER PRAWNS

w/ Roast Garlic & Lemon(gf)

HALF PINT OF PRAWNS

w/ Marie Rose (gf)

PANKO KING PRAWNS

w/ Chilli & Lapsang Souchang Sauce

SAUTEED WILD MUSHROOMS

w/ Lemon, Parsley & White Wine (v)(gf)

COTSWOLD NDUJA AND PARMESAN FLATBREAD

w/ Parsley

MARINATED RUMP STEAK

w/ Chimicurri Sauce (gf)

BAKERS BRONSON BURNER SPICY SAUSAGES

w/ Mustard Mayo

BRAISED LAMB STEW

w/ Apricots & Yoghurt

MAC "N" CHEESE BALLS

w/ Truffle Oil

CHARCUTERIE PLATE

w/ Caper Berries (gf)

TEMPURA SQUID "N" SAMPHIRE

w/ Cotswold Gold Rapeseed Aioli

£ 6 PER DISH

OR

SPECIAL OFFER

3	X	DISHES	14.90
4	X	DISHES	19.50
5	X	DISHES	23.90

PER PERSON

INC: GRILLED TUSCAN BREAD

w/ Tomato & Fennel Seed(v)

01993 822594

www.the-windmill.com