



TALE OF TWO

RESTAURANT
MENU

EVENING MENU

STARTERS

- Prawn Cocktail** 🍷 5.75
With homemade Marie Rose dressing
- Scallops with Black Pudding** 7.95
With a cauliflower puree and cauliflower florets
- Deep Fried Goats Cheese** 🍷 🌱 5.00
With a pickled beetroot salad
- Inhouse Chicken Liver Pate** 🍷 5.00
Smooth pate with red onion marmalade on salt and pepper crostini
- Homemade Scotch Egg** 5.25
Served with soldiers and pickled veg

SHARING BOARDS

- The Sea** 🍷 13.50
Fresh Grimsby haddock goujons, mini prawn & crayfish salad, smoked salmon, lemon mayonnaise and crusty bread
- The Farm** 🍷 13.50
Slow cooked BBQ pulled pork, traditional Spanish meatballs, sherry and honey glazed chorizo, homemade slaw and crusty bread
- Meat & Cheese Platter** 🍷 17.50
Platter of cured meats, chicken liver pate and scotch egg with a selection of cheeses, served with bread, pickles and chutneys

BURGERS

- Tale of Two Burger** 🍷 10.95
8oz Prime Scottish beef burger with smoked bacon, brie & tomato chutney served in a brioche bun with a side of chunky chips
Add BBQ pulled pork for 1.00
- Cajun Chicken Burger** 🍷 9.95
Grilled chicken breast coated with Cajun spices served in a brioche bun with lime and coriander mayonnaise with a side of sweet potato fries or chunky chips
- Falafel Burger** 🍷 🌱 8.95
Pan-fried patty of seasoned ground chickpeas served in a brioche bun with paprika mayonnaise and chunky chips

SKEWERS

- Chicken** 🍷 12.00
Tender chunks of chicken, served with your choice of couscous or chunky chips with either a lime & ginger or Piri-Piri marinade
- Halloumi** 🍷 🌱 11.00
Grilled halloumi, onions & peppers marinated in basil pesto, served with couscous or chunky chips

MAINS

- Lamb Shank** 🍷 12.95
Braised lamb shank served with purple stem broccoli, green beans and kale on a bed of mashed potato with red wine gravy
- Rosemary & Thyme Chicken** 🍷 10.95
Herbed grilled chicken breast, with seasonal vegetables on a bed of mashed potatoes with a classic dienne sauce
- Spaghetti and Meatballs** 🍷 11.95
Homemade Spanish meatballs in a tomato and basil sauce topped with parmesan
- Fish & Chips** 🍷 11.95
Fresh Grimsby haddock with chunky chips, served with our house tartare sauce, mushy peas, and lemon with buttered bread
- Pan-fried Seabass** 🍷 13.95
Served with seasonal greens, crushed new potatoes with a lemon and dill cream sauce
- Seafood Linguine** 🍷 10.95
Mixture of whitefish and shellfish in a garlic white wine sauce

GRILL

- Our mature steaks are served with seasoned chunky chips, mushrooms & vine tomatoes with a sauce of your choice
- Sirloin (8oz)** 🍷 16.95
Rib-Eye (8oz) 🍷 19.95
Fillet (8oz) 🍷 24.95
- Sauces**
Classic Dianne, Peppercorn or Blue Cheese

SIDES

- Bread Basket** 🍷 🌱 3.00
Olive oil and balsamic vinegar
- Mixed Olives** 🍷 🌱 3.00
Marinated green and black olives
- Alioli** 🍷 🌱 1.00
- Homemade Slaw** 🍷 🌱 1.50
- Onion Rings** 🍷 🌱 2.50
- Sweet Potato Fries** 🍷 🌱 3.00
- Garlic Bread** 🍷 🌱 2.00
- Garlic Bread with Cheese** 🍷 🌱 2.50

TAPAS

6 TAPAS DISHES FOR £26.00

MEAT

Spanish Meatballs 🌿	4.75
In a tomato and basil sauce	
Beef Strips 🌿	5.50
Pan-fried with mixed peppers	
Chicken & Goats Cheese 🌿	4.75
With a chilli salsa	
Chicken in Blue Cheese 🌿	5.25
Chunky chicken in blue cheese sauce	
Chicken & Chorizo Skewer 🌿	5.25
Served on a bed of couscous with lime and ginger marinade	
Chicken Wings 🌿	4.75
Sticky honey glaze	
Chorizo 🌿	4.50
Sherry and honey glaze	
Chorizo Patatas Bravas 🌿	4.75
Deep-fried potatoes with chorizo, salsa and a chilli garlic sauce	
Confit of Belly Pork 🌿	5.00
Teriyaki sauce	
Spiced Pulled Pork Paella 🌿	5.00
Iberian pork with wild mushroom and asparagus	
BBQ Pork Ribs 🌿	5.50
Fall off the bone pork ribs with a BBQ sauce	
Serrano Ham 🌿	5.00
Manchego cheese shavings	
Ham Croquettes 🌿	5.00
Wholegrain mustard mayonnaise	
Lamb & Mint Kebab 🌿	5.25
Cucumber yoghurt dip	

VEGETABLES

Mediterranean Vegetables 🌿 🌱	4.00
Oven roasted courgettes, peppers, aubergines and onions	
Deep Fried Brie 🌱	4.50
With a tomato chutney	
Jalapeño Peppers 🌱	4.00
Deep fried and stuffed with cream cheese	
Feta Cheese Parcels 🌱	4.75
Cheese filled filo pastry with a minted yogurt dip	
Halloumi Fries 🌱	4.50
Deep-fried halloumi	
Garlic Mushrooms 🌿 🌱	4.25
Finished with a basil and white wine cream sauce	

Tortilla 🌿 🌱	4.75
Potato and egg omelette with mushrooms, peppers and onions	

Wild Mushroom Croquettes 🌿 🌱	4.25
With blue cheese dipping sauce	

Vegetable Paella 🌿 🌱	4.25
Traditionally cooked paella with Mediterranean vegetables	

Chickpeas with Mixed Mediterranean Vegetables 🌿 🌱	4.25
Slow cooked chickpeas with aubergine, courgettes, peppers and onions	

Patatas Bravas 🌿 🌱	4.00
Deep-fried potatoes with tomato salsa and chilli garlic sauce	

Chunky Chips 🌿 🌱	3.00
Deep-fried hand cut chips	

Truffle Chips 🌿	3.50
Chunky chips with parmesan & truffle oil	

SEAFOOD

Pan Fried King Prawns 🌿	5.50
In a tomato and basil sauce on a bed of samphire	

Tempura Battered King Prawns 🌿	5.00
With lemon mayonnaise	

Haddock Goujons 🌿	4.50
Deep-fried in beer batter with our house tartare sauce	

Seafood Paella 🌿	4.75
Traditionally cooked paella with a mixture of seafood	

Moules Marinière 🌿	4.75
White wine, garlic and shallots	

Salt & Pepper Squid	5.00
Crispy deep fried squid served with alioli	

Whitebait 🌿	4.50
Deep fried with smoked paprika	

SALADS

Mixed Salad 🌿 🌱	3.25
Mixed leaf and cucumber with orange and capers	

Sundried Tomato, Olive & Goats Cheese Salad 🌿 🌱	3.50
With a balsamic glaze	

Prawn & Crayfish Salad 🌿	4.75
White balsamic & citrus dressing	

FOOD ALLERGIES AND INTOLERANCES

Full information on food allergies and intolerances is available on request.

🌿 - Gluten free 🌿 - Can be made gluten free

🌱 - Suitable for vegetarians

