



TALE OF TWO

RESTAURANT  
MENU

# EVENING MENU

## STARTERS

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- 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

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- 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

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- 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

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- 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

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- 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

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- 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

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

### VEGETABLES

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

<b>Tortilla</b> 🌿 🌱	4.75
Potato and egg omelette with mushrooms, peppers and onions	

<b>Wild Mushroom Croquettes</b> 🌿 🌱	4.25
With blue cheese dipping sauce	

<b>Vegetable Paella</b> 🌿 🌱	4.25
Traditionally cooked paella with Mediterranean vegetables	

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

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

<b>Chunky Chips</b> 🌿 🌱	3.00
Deep-fried hand cut chips	

<b>Truffle Chips</b> 🌿	3.50
Chunky chips with parmesan & truffle oil	

### SEAFOOD

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

<b>Tempura Battered King Prawns</b> 🌿	5.00
With lemon mayonnaise	

<b>Haddock Goujons</b> 🌿	4.50
Deep-fried in beer batter with our house tartare sauce	

<b>Seafood Paella</b> 🌿	4.75
Traditionally cooked paella with a mixture of seafood	

<b>Moules Marinière</b> 🌿	4.75
White wine, garlic and shallots	

<b>Salt &amp; Pepper Squid</b>	5.00
Crispy deep fried squid served with alioli	

<b>Whitebait</b> 🌿	4.50
Deep fried with smoked paprika	

### SALADS

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<b>Mixed Salad</b> 🌿 🌱	3.25
Mixed leaf and cucumber with orange and capers	

<b>Sundried Tomato, Olive &amp; Goats Cheese Salad</b> 🌿 🌱	3.50
With a balsamic glaze	

<b>Prawn &amp; Crayfish Salad</b> 🌿	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

