

# RIVERSIDE RESTAURANT @ TALE OF TWO

*Bread & Olives with Balsamic & Rapeseed Oil for Two*

4.50

## TAPAS (6 DISHES FOR £28.00)

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### MEAT

Ibérica Chorizo, Pressed Rapeseed Oil (GF)	6.00
Dry Cured Serrano Ham (GF)	6.50
Char Grilled Chicken Skewers, Chorizo Relish (GF)	5.50
Chorizo, Spiced Salami (Nduja) & Lincolnshire Poacher Mac-N-Cheese	5.50
Spanish Meatballs, Sofrito Tomato Sauce, Herb Crumb (**)	6.00

### FISH

Garlic & Chilli Olive Oil Prawns (GF)	7.00
Salt & Pepper Squid, Black Garlic & Chive Aioli	6.00
Beer Battered Haddock Bites, Beer & Dill Tartare Sauce	5.50
Smoked Salmon, Roasted Lime (GF)	6.50

### VEGETABLE

Patatas Bravas, Crisp Potatoes with Roasted Tomato Ragout (GF)(V)	4.50
Patatas Aioli, Crisp Potatoes with Garlic and Olive Oil Dressing (GF)(**)	4.50
Truffle & Parmesan Fries (GF)(**)	4.50
Potato & Caramelised Onion Spanish Omelette (GF)	4.50
Marinated Olives (GF)(V)	4.00
Sautéed Greens, Garlic Butter, Toasted Seeds (GF)(**)	5.00

### CHEESE

Semi-Cured Spanish Manchego, Quince Jelly (GF)	6.50
Honey Baked Brie, Smokehouse Chutney, Sourdough Toast (**)	6.50
Crisp Halloumi	5.50

### MAINS

Flank Steak, French Fries, Rocket & Parmesan Salad, Spiced Argentinian Herb Butter (GF)	17
Vegan Mountain Burger, Rocket, Tomato, Cheddar, Pickled Beetroot, Beetroot Aioli (V)	13
Chicken Fillet Burger, Chorizo Jam, Baby Gem, Smoked Mozzarella, House Fries (**)	13
Tale Niçoise, Roast Chicken, Olives, Beans, Tomatoes, Potatoes, Egg, Potatoes (GF)(**)	11
Riverside Deli Board, Serrano Ham, Chorizo, Smoked Salmon, Olives, Manchego, Halloumi Fries	16

### DESSERTS

Churros, Spanish Style Doughnuts, Salted Caramel Dipping Sauce	6
Yorkshire Ice Cream Terrine, Cracked Meringue, Vanilla Berries	5

#### FOOD ALLERGIES AND INTOLERANCES

(\*\*) DISHES CAN BE ALTERED FOR ALLERGENS (GF) GLUTEN FREE (V) VEGAN.

Full information on food allergies and intolerances is available on request

# TALE OF TWO

<u>White Wine</u>	125ml	175ml	250ml	Bottle
<b>1. Sauvignon Blanc, Rio Roca, Chile ,</b> Zesty & fresh, bursting with green fruit flavours as well as notes of grass and green pepper with citrus acidity. This would be delicious with fish dishes.	3.40	4.90	6.50	18.00
<b>2. Pinot Grigio, Cortestrada, Italy</b> Light and crisp with notes of citrus and lemon, crunchy pears and a suggestion of nuts & violet.	3.20	4.90	6.50	18.00
<b>4. Viura, Liso Veinte, Spain</b> Fresh and lively with green apples and lemon peel on the nose and palate.	3.30	4.75	6.30	18.50
<b>5. Chardonnay Reserve, Mountbridge, Australia</b> Subtle aroma of light white peach and plums with a suggestion of coconut. A well balanced medium bodied dry white.	3.70	5.30	6.95	21.00
<b>6. Sauvignon Blanc, Riversdale, Marlborough, New Zealand</b> Light and fresh with classic green and citrus aromas and flavours. On the palate notes of asparagus and Gooseberry with zesty acidity which makes this wine a great match with chicken and white fish.				24.50
<b>7. Chablis, L'Onciale, France</b> Distinctly nutty with grilled nuts, toasted chestnuts and fresh lemon acidity. Enjoy with cheese, fish or salads.				28.00
<b>8. Sancerre, Domain de le Perrier, France</b> Elegant aromas of elderflower, nettle and grass. This has fantastic freshness provided by the crisp acidity. This wine is balanced and delicious with cheese or seafood.				30.00
<b><u>Red Wine</u></b>				
<b>9. Merlot, Rio Roca, Chile</b> Medium bodied and well balanced. Appealing aromas' of red berry and cherry flavours. This is ideal with meat and chicken dishes.	3.40	4.60	6.20	18.00
<b>10. Shiraz, Mountbridge Reserve, Australia</b> Medium in colour and body with red berries baked plums and nutmeg. Juicy soft and enjoyable on the palate.	3.60	5.20	6.80	20.00
<b>11. Pinot Noir, Lautarul, Romania</b> Dark in colour with spicy aromatics. Layers of black cherry, raspberry and cinnamon, long lingering finish	3.60	5.20	6.80	20.00
<b>12. Malbec, Las Pampas, Argentina</b> Laden with cherry, strawberry and raspberry, hint of spice. Medium in colour and balanced on the palate.				22.00
<b>13. Rioja Vega Crianza, Spain</b> A bright, fruit driven Rioja with notes of cherry and cassis with a soft vanilla edge, Smooth, soft and well balanced.				23.00
<b><u>Rose Wine</u></b>				
<b>14. Rose Rio roca</b> Fabulous aromatic intensity displaying tropical melon and strawberry flavours. A medium sweet finish.	3.30	4.70	6.30	18.50
<b>15. Zinfandel, Out of America, California</b> Fabulous aromatic intensity displaying tropical melon and strawberry flavours. A medium sweet finish.	3.30	4.70	6.30	18.50