

# THE PORT HOUSE

WINES TAPAS

£29.50 PER PERSON (Inclusive of VAT)

Group Menus are designed for groups of minimum ten sharing  
Menu is subject to availability and seasonal change  
Vegetarian options available upon request

## To Start

**Plato de Jamon** - Slowly cured Spanish Jamons <sup>1a</sup>

**Plato de Queso** - Spanish Cheese Plate <sup>1a,3,7</sup>

**Ensalada de Calabacin** <sup>7,8b,12</sup>

Fresh courgette with feta cheese, chili, crushed almonds,  
With lemon and olive oil dressing

**Pimientos de Padron**

Fried Padron Peppers with Maldon sea salt

## Followed by

**Croquetas** - Selection of our homemade croquettes <sup>3,7,9</sup>

**Gambas Al Ajillo** - Prawns served in a garlic and chilli oil <sup>2</sup>

**Calamares** - Floured strips of squid with alilio <sup>3,7,14</sup>

**Esparragos** - Grilled green Asparagus <sup>3</sup>

**Txistorras** - Skewered chorizo sausages

**Patatas Bravas** <sup>3,12</sup>

Deep fried potato cube served with traditional aioli  
and bravas sauces

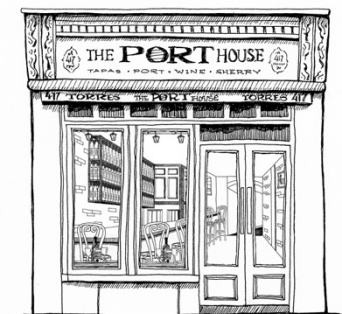
## Dessert


**Churros Con Chocolate** <sup>1a,6,7</sup>

Spanish doughnuts, coated in sugar served  
with a warm chocolate dipping sauce

**Tarta de Santiago** <sup>1a,7,8b</sup>

Traditional Almond cake from Galicia served  
with whipped cream



 suitable for vegetarians Gluten free option is available for dishes. Some of our dishes may contain bones.  
Allergens Guide 1.Cereals containing gluten(a.wheat;b.rye;c.barley;d.oats)2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans  
7.Milk 8.Nuts(a.walnuts;b.almonds;c.pine nuts)9.Celery 10.Mustard 11.Sesame seeds 12.S02 & Sulphites 13.Lupin 14.Molluscs

# THE PORT HOUSE

WINES TAPAS

£36 PER PERSON (Inclusive of VAT)

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Vegetarian options available upon request

## To Start

**Plato de Jamon** - Slowly cured Spanish Jamons <sup>1a</sup>

**Plato de Queso** - Spanish Cheese Plate <sup>1a,3,7</sup>

**Ensalada de Calabacin** <sup>7,8b,12</sup>

Fresh courgette with feta cheese, chili, crushed almonds,  
With lemon and olive oil dressing

**Pimientos de Padron**

Fried Padron Peppers with Maldon sea salt

**Berenjena con Hummus** <sup>11</sup>

Aubergine in tempura with hummus dip

## Followed by

**Croquetas** - Selection of our homemade croquettes <sup>3,7,9</sup>

**Gambas Al Ajillo** - Prawns served in a garlic and chilli oil <sup>2</sup>

**Calamares** - Floured strips of squid with alilio <sup>3,7,14</sup>

**Esparragos** - Grilled green Asparagus <sup>3</sup>

**Txistorras** - Skewered chorizo sausages

**Patatas Bravas** <sup>3,12</sup>

Deep fried potato cube served with traditional aioli  
and bravas sauces

**Arroz Negro** - Seafood rice with black squid ink with alioli  
<sup>2,3,4,12,14</sup>

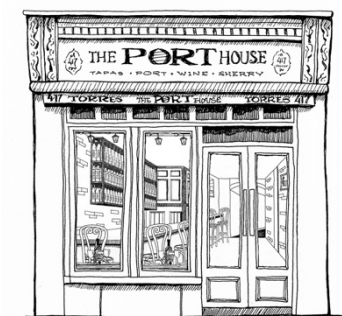
## Dessert


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