

fethr 

MENU

# FOOD MENU

## OUR FOOD AND HOW IT WORKS

Tapas are a great way to relax, share good food and conversation. Take a seat, order a drink and choose your dishes from our menu. We recommend 2 or 3 dishes per person. If you haven't ordered enough, simply order more. All our Tapas are home cooked using traditional recipes from all across the Mediterranean and are made using the freshest ingredients.

## TAPAS SHARING PLATES

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<b>Padrones Peppers</b>	<b>£4.95</b>
Olive oil fried padron peppers	
<b>Chipirones Fritos</b>	<b>£5.95</b>
Baby Calamari with homemade aioli	
<b>Gambas al Pil Pil Prawns</b>	<b>£7.95</b>
Cooked in chilli, garlic & olive oil	
<b>Mejillones a la Ferrolana Mussels</b>	<b>£7.95</b>
In onion, red pepper, chorizo & tomato sauce	
<b>Vino Blanco y Mejillones Cremosos Mussels</b>	<b>£7.95</b>
In white wine, cream, garlic & parsley sauce	
<b>Sardinas a la Parrilla Grilled Sardines</b>	<b>£6.95</b>
<b>Patatas a la Riojana Potatoes</b>	<b>£6.95</b>
Cooked with chorizo, onion & red peppers	
<b>Albondigas Meatballs</b>	<b>£6.95</b>
Cooked in homemade tomato sauce	
<b>Picadillo</b>	<b>£8.95</b>
Strips of ribeye steak cooked in rosemary, garlic & white wine sauce	
<b>Pollo Encebollado</b>	<b>£7.95</b>
Strips of chicken, onions & mushrooms in white wine sauce	
<b>Chuletillas de Cordero</b>	<b>£11.95</b>
Three lamb cutlets grilled in garlic & parsley butter	
<b>Raxo de Cerdo Fillet of pork</b>	<b>£7.95</b>
<b>Higado Encebollado Calves</b>	<b>£8.95</b>
Liver cooked with spanish onions in white wine sauce	
<b>Chorizo al Vino Tinto</b>	<b>£6.95</b>
Chorizo in red wine	

<b>Patatas Bravas</b>	<b>£4.95</b>
Famous potatoes in spicy tomato sauce	
<b>Cacerola Vegano Vegan Casserole</b>	<b>£6.95</b>
<b>Champinones al Ajillo</b>	<b>£4.95</b>
Cup mushrooms cooked in garlic, parsley butter & white wine sauce	
<b>Tortilla Espanola</b>	<b>£6.95</b>
Spanish omelette (please ask waiter)	
<b>Croquetas Croquets</b>	<b>£6.95</b>
(please ask waiter)	

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## PAELLA

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<b>Chicken &amp; Chorizo</b>	<b>£9.95</b>
<b>Seafood</b>	<b>£9.95</b>
<b>Vegan</b>	<b>£7.95</b>

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## OYSTERS

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<b>1 Oyster</b>	<b>£2.75</b>
<b>6 Oysters</b>	<b>£14.95</b>
<b>12 Oysters</b>	<b>£29.90</b>

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## GARLIC PARSLEY SNAILS

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<b>6 Snails</b>	<b>£9.90</b>
<b>9 Snails</b>	<b>£12.90</b>

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## CHARCUTERIE BOARD

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<b>Cured Meats &amp; Cheese Selection</b>	<b>£14.95</b>
Complimented with olives, garlic bread & chutney	

Please ask for a full list of allergen information. We work with fresh food in our kitchen, so we handle all types of ingredients. As much as we cannot guarantee the absence of any traces of allergens in our food.

A 10% discretionary service charge is added to your bill.

# WINES

## WHITE

125ML 250ML BOTTLE

**Crescendo Pinot Grigio.** Italy **£5.50** **£8.20** **£23.90**

A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with a refreshing finish.

**Finger Post Sauvignon Blanc.** New Zealand **£5.90** **£8.90** **£25.00**

A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with a refreshing finish.

**Picpoul Plo d'Isabelle, Picpoul de Pinet.** France **£27.80**

A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish.

## ROSE

125ML 250ML BOTTLE

**Blushmore Zinfandel Rose.** Italy **£5.20** **£7.90** **£21.90**

A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.

**Adorno Pinot Grigio Rose.** Italy **£5.50** **£8.20** **£23.90**

A pale and delicate Rosé with beautiful soft strawberry flavours, nuances of nectarine and perfumed floral notes.

## RED

125ML 250ML BOTTLE

**Las Maletas Malbec.** Mendoza, Argentina **£5.50** **£8.20** **£23.90**

Intense flavours of blackberries and plums. Complexity and harmony is added to this wine by 9 months of ageing in oak barrels.

**Pavillon des Trois Arches Merlot.** France **£5.90** **£8.90** **£25.00**

Richly flavoured, packed full of plump plum and cedar notes. Ripe and generous tannins tie this wine together.

**Marcello Pelleriti Malbec.** Mendoza, Argentina **£36.00**

Intensely flavoured with plum, blackcurrant, dried fruit, bramble and spice. Rich yet well balanced with a refreshing acidity that stops the sweet fruit flavour from cloying.

## SPARKLING

BOTTLE

**Prosecco Bel Canto.** Italy **£29.50**

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

## SOFT DRINKS

**Coca Cola / Diet Coke - £2.00**

**Lemonade - £2.00**

**J20 - £2.50**

**Tonic / Light Tonic - £2.00**

**Soda - £2.00**

**Elderflower - £2.50**

**Appletiser - £2.50**

**Red Bull - £2.50**

**Juice - £2.00**

Orange / Cranberry / Apple / Pineapple

**Still or Sparkling Water - £3.90**

## VODKA

**Smirnoff**

Red - **£3.00**

Blue - **£3.50**

Black - **£4.00**

Vanilla - **£3.50**

Apple - **£3.50**

Lime - **£3.50**

**Grey Goose**

Original - **£5.00**

Lemon / Pear - **£5.20**

## DRAUGHT BEER

**PINT £5.00 HALF £3.00**

**San Miguel / Mahou**

**Estrella / Guinness**

## BOTTLED BEER

**Peroni - £4.00**

**Peroni (Gluten Free) - £4.00**

**Peroni 0% - £3.00**

**Sol - £4.00**

**Estrella - £4.00**

## CIDER

**Original / Berry - £5.00**

## LIQUEUR

**25ML £3.00 50ML £4.50**

**Baileys / Amaretto / Kahlua**

**Tia Maria / Cointreau / Drambuie**

**Grand Marnier / Frangelico**

**Creme de Menthe / Chambord**

**Aperol / Limoncello / Passoa**

**Jagermeister White / Black**

## WHISKY

**Famous Grouse - £2.60**

**Tullamoore - £3.50**

**Jack Daniel's Honey - £3.50**

**Jack Daniel's - £3.00**

**Glenmorangie - £5.20**

**Glenlivet - £5.60**

**Glenfiddich - £5.60**

## GIN

**Gordon's - £3.50**

**Gordons Pink - £3.20**

**Bombay Sapphire - £3.20**

**Hendrick's - £4.00**

**Tanqueray - £4.00**

## BRANDY

**Courvoisier - £3.20**

**Martel VS - £4.00**

**Calvados Apple Brandy £4.00**

**Remy Martin - £4.90**

**Hennessy VS - £4.90**

**Hennessy XO - £18.50**

## RUM

**Havana 3 Yr - £3.00**

**Havana Especial - £4.00**

**Sailor Jerry - £4.00**

**Bacardi Silver - £3.00**

**Bacardi Black - £4.00**

## VERMOUTH/ MARTINI

**Campari - 25ML £2.80**

**Dry, Bianco, Rosso - 50ML £3.00**

## BOURBON

**Bulleit - £4.00**

**Makers Mark - £4.00**

**Jim Beam White/Black - £4.00**

## TEQUILA

**Gold - £3.50**

**Silver - £3.50**

**Rose - £3.50**

## SHOTS

**B52 - £4.00**

**Jagerbomb - £4.00**

**Flatliner - £4.00**

**Grasshopper - £4.00**

**Baby Guinness - £4.00**

# COCKTAILS - £8.50

## **Cosmopolitan**

Vodka, Triple Sec, Cranberry Juice, Lime Juice

## **Mojito**

Bacardi Carta Blanca Rum, Mint, Fresh Lime Juice, Soda

## **Pina Colada**

Bacardi Carta Oro Rum, Coconut Water, Pineapple Juice

## **Bacardi Cuba Libre**

Bacardi Carta Blanca Rum, Cola, squeeze of lime

## **Pornstar Martini**

Vodka, Passion Fruit, Passoa, Lime Juice, Prosecco to serve

## **Espresso Martini**

Vodka, Espresso, Kahlua

## **White Russian**

Vodka, Kahlua, Cream

## **Chambord French Martini**

Vodka, Pineapple, Chambord

## **Negroni**

Bombay Sapphire, Campari, Martini Rosso

## **Bombay Sapphire Gin Fizz**

Bombay Sapphire, Lemon Juice, Sugar Syrup, Soda

## **New Old Fashioned**

Jack Daniel's, Jack Daniel's Honey, Grand Marnier

## **Bee's Knees**

Jack Daniel's Honey, Lemon Juice, Orange Juice, Lemonade

## **Chambord Spritz**

Chambord, Dry White Wine, Soda

**JUG £26.80**

## **Blood Orange Spritz**

Martini Fiero, Tonic Water, Orange slice

**JUG £26.80**

## **St-Germain Spritz**

St-Germain, Prosecco, Soda

**JUG £28.80**

