



SANT YAGO

Restaurant and Bar

TAPAS MENU

BREADS, BOARDS & NIBBLES

PORK CRACKLING Crispy pig skin with spiced apple chutney (gf)	£3.50
PAPRIKA CRISPS Cooked twice to crunch, with garlic mayo (v) (gf)	£3.00
OLIVES Olive oil, garlic, fresh herb & sun blushed tomato marinade (v) (gf)	£4.00
MIXED BREAD Garlic mayo, homemade hummus, oil and balsamic glaze to dip (v) (gf)*	£5.00
GARLIC BREAD / WITH CHEESE (v) (gf)*	£2.50/2.75
BAKED CAMEMBERT Baked with hot & sweet paprika and garlic (v) (gf)*	£7.50
MUSHROOM BRUSCHETTA Torn shiitake, portabella & button mushrooms pan fried with garlic butter, cider vinegar, on grilled bread	£5.50
GAME TERRINE Duck, Rabbit and Pheasant, gooseberry chutney, red onion chutney, mixed bread	£7.50
CHEESE BOARD A selection of 4 locally sourced cheeses, onion and tomato chutneys, crackers	£12.50
MEAT BOARD Cured meats, homemade pickled veg, bread, hummus & dips (gf)*	£15.00
VEGGIE BOARD Manchego cheese, sunblushed tomatoes, artichoke hearts, olives, pickled veg, a selection of bread & dips (v) (gf)*	£15.00

FROM THE SEA

TUNA TARTARE Diced tuna steak, spring onion, sesame seed, honey and soy reduction with bread	£7.50
SIZZLING TIGER PRAWNS Shell off prawns in chilli & garlic oil (gf)	£6.00
PAN-SEARED TUNA STEAK Ginger and soy marinade, served blue (gf)	£7.50
CALAMARI Milk poached squid rings, dusted in spiced flour. Garlic mayo to dip (gf)*	£5.25
PAN FRIED RED MULLET Balsamic shallots, spinach, olive and basil salad (gf)	£6.50
PAN FRIED SEABASS Sizzled ginger, chilli + spring onion	£7.50

ALWAYS EAT YOUR GREENS!

GOATS CHEESE Cherry tomato, mixed leaves, oil and balsamic dressing (v) (gf)	£5.00
WARM CHICKPEA Curried couscous, pepper, onion and tomato, mixed leaves (v)	£5.00
MIXED SALAD Mixed leaves, watercress, peas, green beans, mustard + lime dressing (v) (gf)	£4.50
WARMS GOATS CHEESE Sliced beetroot, pine nuts, watercress, honey glazed goats cheese, herb oil (v) (gf)	£5.00
SWEET POTATO Feta & pinenut salad, spring onion & honey dressing (v) (gf)	£5.00
SMOKED MACKEREL Potato salad, spinach, rocket, herb oil to dress (gf)	£5.25

VEGGIE PLATES & SLATES

AUBERGINE ROLLS Stuffed with mushrooms in a tangy tomato sauce, topped with cheese (v) (gf)	£4.25
COCONUT, QUINOA CURRY Green lentils, kale, carrot and pepper (v) (gf)	£6.00
PAN FRIED MUSHROOMS In a sherry and garlic reduction (v) (gf)	£4.00
SEASONED FRIED POTATOES Topped with either garlic mayo or tangy tomato sauce (v) (gf)	£3.50
GRILLED HALLOUMI SKEWERS Balsamic glaze (v) (gf)	£5.50
SWEET POTATO STACK Roast peppers and homemade tomato chutney (v)	£5.25

MEAT EATS

SLOW COOKED RIB MEAT Pulled from the bone in house bbq sauce	£6.75
CHORIZO Cooked in sweet pear cider (gf)	£5.75
CHICKEN & CHORIZO SKEWERS Balsamic glaze (gf)	£6.00
STEAK SKEWERS Seasoned cubes of rump marinated with garlic. Pesto dressing (gf)	£6.00
CHICKEN, GARLIC POTATO STEW Cooked in a creamy white wine sauce (gf)	£5.00
BRAISED PIG CHEEKS Caramalised leek & onion, creamy wholegrain mustard sauce	£7.00
BAVETTE STEAK Marinated in honey, roast garlic, coca cola and white wine vinegar, with winter slaw. Served medium rare	£6.00
VENISON STEW Braised Venison with swede, carrots, onion + celery. Mixed bread.	£7.50

All food is made on site from fresh ingredients.
Please advise us of any special dietary requirements or allergies.
* Ask for gluten free bread/flour