

TAPAS MENU

Five Bells Inn Edenham

All tapas served with a portion of bread.
2-3 tapas dishes recommended for each person.

Patatas Bravas £6.95

Served traditionally in a homemade spicy paprika sauce (v)(ve)(gf).

Chorizo al Vino £7.95

Baked in a red wine and honey reduction (gf).

Croquetas de Jamón y Queso £7.25

Ham and cheese croquettes, deep fried and served with a drizzle of balsamic vinegar (gf)(d)(e).

Gambas al Ajillo £9.50

King prawns cooked in lemon, garlic, and fresh chilli (gf)(d).

Champinones de Ajillo £7.95

Chestnut mushrooms sauteed in garlic butter (v)(gf).

Calamares Fritos £8.50

Lightly coated calamari served with homemade aioli dip (e).

Queso Manchego £8.95

Deep fried Spanish cheese with a spicy tomato relish (v)(gf)(d)(e).

Berenjenas al Ajillo £8.25

Aubergine sauteed with garlic, honey and paprika (v)(gf).

Tortilla de Patatas £7.50

Made traditionally with egg, onion, and potato (v)(gf)(e)(d).

*Please inform a member of staff of any allergies or dietary requirements.
(v) vegetarian (gf) gluten free (ve) vegan (d) dairy (e) egg*

TAPAS MENU

Five Bells Inn Edenham

Sharing Dishes

To share between two.

Jamón Iberico de Bellota £25

A plate of premium Iberico jamón from the pata negra pig, served with bread.

Cordero Asado Lechal £70

A quarter of a milk fed lamb slowly roasted in the oven, as served in Castilla y Leon with salad and bread. Available on pre-order only.

Charcuterie Board £24

A selection of Spanish meats and cheese, olives, anchovies, and sun-blushed tomatoes (gf).

Ensalada Mixta £16

A rustic Spanish salad with lettuce, onion, tomato, tuna, egg, and asparagus (v)(gf).

Sides

Bread £3.00

Olives £4.75

Anchovies £4.25

Please inform a member of staff of any allergies or dietary requirements. All prices include VAT.

(v) vegetarian (gf) gluten free (ve) vegan (d) dairy (e) egg