

## Upstairs at Jack's

TAPA & SMALL PLATE  
WINE & GIN

### Nibbles to Start

Warm Ciabatta with oil & Vinegar	V	3.00
Spanish Meats	GF, V	10.00
Olives	GF, V	3.50
Balsamic Onions	GF, V	3.50
Stuffed Peppers	GF,	3.50

### Tapas/Small Plates

Orange & Manchego Salad	(New)	GF, V	4.00
Green Salad		GF, V	4.00
Whole Baked Camembert (baked with honey, rosemary & topped with cranberry sauce)			9.00
Chorizo Al Vino (chorizo Sausage cooked in red wine & tomato sauce)			5.50
Baked Chorizo (oven baked bite size spicy chorizo)		GF	5.00
Spanish Chicken (slow cooked with peppers, spices & paprika)	(New)	GF	6.00
Curried Chicken & Butternut squash	(New)	GF	5.50
Rollos de Halloumi (halloumi and pepper wrapped in Smoked Bacon)		GF	5.50
Fried Calamari			5.00
Risotto Balls (Creamy risotto with smoked pancetta, rolled in breadcrumbs & deep fried)			4.50
Patatas Bravas, (diced fried potato with a spicy tomato sauce)		GF, V	4.50
Patatas, Chorizo, Aioli, (diced fried potatoes with fried chorizo and drizzled with aioli)		GF,	5.00
Gambas Pil Pil, (king prawns cooked in garlic butter, & chilli)		GF	7.00
Albondigas, (beef meatballs in a tomato garlic and chili Sauce)	(New)		5.00
Garlic Mushrooms (mushrooms cooked in garlic butter and parsley)		GF, V	4.00
Croquetas de Jamon (ham & bechamel croquettes)			4.50
Breaded Whitebait (served with a lemon mayonnaise)			4.50

We recommend 2-3 dishes per person and order as the night progresses.  
Remember it's about sharing & dishes will be served as soon as they are cooked and will not come to the table as one.

All dishes are prepared in an environment where nuts are used.  
For specific allergen advice, please speak to a member of staff

GF- Gluten Free  
V- Vegetarian