

CHRISTOPHER'S

- RESTAURANT -

TAPAS MENU

Flat bread – Garlic & cheese £5.50 Bread & baslamic oil £4.00 Mixed olives £4.00

Mix and match your tapas £8.00 per dish - 3 dishes for £21.00

MEATY

Pork meatballs, tomato sauce

Mixed cured meats, pickles

Chicken paella

Beer Battered Singapore chicken, plum sauce

Chorizo sausage

Pan fried lemon & honey chicken

Slow cooked belly pork, apple sauce

Moroccan kebab, mint yoghurt dip

SEAFOOD

Beer battered fish bites, tartar sauce

Salt & pepper calamari Lemon mayonnaise

Mixed seafood in an olive, tomato & caper sauce

Tempura shrimps, lemon mayonnaise

Prawn paella

Shell on king prawns in garlic butter

VEGETABLES

Cauliflower & aubergine fritters,
honey & thyme dressing (V)

Pan fried garlic mushrooms (VG)

Keralan cauliflower curry VG

Hummus & crudites (VG)

Vegetable paella VG

Potato bravas, garlic mayonnaise (VG)

CHEESEY

Grilled goats cheese, orange, walnut and honey dressing

Beer battered halloumi, sweet chilli dip

Mixed cheese selection, chutney & savoury biscuits

Whipped fetta, honey & chilli dip

SIDES

Medley of vegetables

£3.50

Mixed side salad

£4.25

Chips

£3.50

Sweet potato fries

£3.95

House slaw

£2.50

Skin on fries

£3.50

French onion Rings

£3.50

Tomato & feta salad

£4.25



Please make your server aware of any allergens before placing your food order

ALLERGENS - Whilst we take the issue of food allergies and intolerances seriously all our dishes are prepared and cooked in an environment where all of the 14 allergens are commonly used. This includes nuts.

Unfortunately, we are unable to serves diners with a nut allergy.

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TAPAS MENU ALLERGENS

Flat bread, garlic & cheese – **milk, gluten-wheat,**
Bread & baslamic oil – **Gluten-wheat, sulphites**

Pork meatballs, tomato sauce- **gluten wheat, wheat flour**

Chorizo sausage -

Mixed cured meats, pickles – **Celery, mustard**

Battered singapore chicken, plumb sauce – **Gluten-wheat, soya sulphur dioxide**

Pan fried lemon & honey chicken – **Milk, soya**

Paella, chicken – **Milk, soya**

Moroccan kebab mint yoghurt dip – **Soya, milk**

Slow cooked belly pork, ginger & garlic – **Milk, soya**

Fish in an olive, tomato & caper sauce – **fish, sulphites,**

Tempura shrimps, lemon mayonnaise – **Crustaceans, egg, fish, milk, soya, mustard**

Garlic butter prawns, shell on – **Crustaceans, milk,**

Battered fish bites, tartar sauce – **Gluten-wheat, soya, milk, sulphites, mustard**

Paella, prawn – **Crustaceans, milk, soya**

Salt & pepper calamari, lemon mayonnaise – **Fish, egg, milk soya, mustard**

Cauliflower fritters, honey & thyme dressing (VG) – **Gluten-wheat, soya, milk**

Hummus & crudites (VG) – **Sesame seeds**

Pan fried garlic mushrooms (VG) – **Milk, soya**

Potato bravas (VG) – **Milk, soya**

Paella, peppers, fresh tomato & onion – **Milk, soya**

Vegetable tempura, coconut, lime & lemon grass dip – **Egg, milk, soya**

Grilled goats cheese, orange, walnut, honey dressing – **Milk, soya, walnuts,**

Beer battered halloumi, sweet chilli dip – **Gluten-wheat, soya, milk, sulphur dioxide**

Mixed cheese selection, chutney & savoury biscuits - **Milk, gluten- wheat, barley, rye, wheatgerm, celery**

Whipped feta, honey & chilli dip - **Milk**

Medley of vegetables – **Milk**

Sweet potato fries – **Soya, gluten-wheat**

Onion Rings – **Gluten-wheat**

House slaw – **Gluten-wheat, egg, mustard**

Tartar sauce – **Egg, mustard, milk**

Garlic mayonnaise – **Milk, egg,**

Mixed side salad - **Celery**

Chips & skin on fries – **Gluten-wheat, soya**

Tomato & feta – **milk,**

Lemon mayonnaise – **Milk, egg**

Plum sauce – **Chilli sauce -**