

The  
**FIRST IN LAST OUT**  
HASTINGS

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**TAPAS SAMPLE MENU**

**FISH**

- Fresh local cod in beer batter, lemon & dill £4.00  
Fresh squid cooked with garlic, lemon & black pepper £3.50  
Clams with shallots, chilli & sherry £4.50  
Deep-fried crispy whitebait with sweet chilli mayo dip £3.50  
Prawns with garlic & white wine £3.80

**VEGETABLES**

- Patatas Bravas £2.50  
Broad beans cooked with onions, red wine (& chorizo) £3.50  
Spicy chickpea & lentil croqueta with crème fraiche (gf) £2.80  
Tortilla – olive & sundried tomato £4.00  
Spanish Padron peppers  
*lightly charred with olive oil, sea salt & black pepper* £3.50  
Baked field mushroom with lemon & garlic pine nut crumb £3.00  
Pizzaladiere - tomato, olives, roasted fennel & peppers £4.00  
Tapas platter vegetarian  
*Houmous, marinated vegetables, feta cheese, pickles, bread, olives* £7.30

**MEAT**

- Pork & lamb meatballs cooked in tomato sauce £4.75  
Marinated Chicken, pan-fried with couscous £4.80  
Manchego cheese & Iberico ham croquettes £4.50  
Chicken livers pan-fried with sherry £4.80  
Grilled sliced beef & pepper salad, anchovies & capers £4.00  
Iberico ham flamed with brandy & orange £4.80  
Tapas platter  
*selection of thinly sliced cured meats – Prosciutto ham, chorizo, feta cheese, houmous, olives, marinated vegetables, bread* £9.00

**EXTRAS**

- Marinated olives £1.75      Hot salted almonds £2.00  
Bread board, olive oil & balsamic £3.50      Marinated olives with feta cheese £2.50

**Please see blackboard for deserts**

\*We love cooking food from scratch\*. Some changes can be made for vegetarian/special diet option