

ITALIAN TAPAS NIGHT 28.04.17



FOOD

PROVLONE FRITTERS, SMOKED GARLIC, BASIL OIL	4.50
BRAISED LAMB RAVIOLI, CEP MUSHROOMS, PARMESAN CRISPS	5.50
AGED SIRLOIN CARPACCIO, CAPER OIL, WILD ROCKET, PECORINIO	5
GORGONZOLA & SHALLOT FOCACCIA	4
BEER BATTERED SOFT SHELL CRAB, SQUID INK MAYO	5.50
FRITTO MISTO, CALAMARI, SALMON, MUSSLES, LEMON, DILL SALT AIOLI	6.50
SPINACH & GOATS CHEESE CAMELLE PASTA, TOASTED ALMONDS	4.50
SLOW COOKED LAMB MEATBALL SPAGHETTI, WILD GARLIC	5
CHARRED SARDINES, BLACK OLIVE TAPENADE, LEMON CURED BABY LEEKS	5.50

FOLLOW US



@epicurebarandkitchen

epicurebarandkitchen.co.uk

A 37-39 Queensgate, Hudds HD1 2RD

T 07980 373699

E info@epicurebarandkitchen.co.uk

PICK 2-3 PER PERSON
AND ENJOY

FROM 6PM

BOOKING RECOMMENDED
BUT NOT ESSENTIAL

Allergies: Please make us aware of any allergies or dietary requirements you may have.

epicurebarandkitchen.co.uk