

Frank Café Bar Tapas Menu

* Pre Theatre Special *

Available from 5-7pm

Your selection of 2 Tapas dishes and 1 side dish for £13.50 - Include a dessert for £3.00 extra

Cold tapas £3.50 each

- Hummus and toasted pitta bread - Mixed Olives - Tomato and pepper salsa with bread –
- Feta cheese cubes - Marinated white anchovies - Balsamic pickled onions -

Appetisers £4.50 each

- Manchego cheese dressed with smoked almond and sumac oil (V) -
- Chicken liver and Cognac parfait with toast and sweet balsamic onions –
- Smoked salmon with lemon and black pepper –

Dips Platter £7.50 –red mojo, green mojo, hummus and salsa, served with bread and toasted pitta (V)

Cold Tapas Platter £15.00 - (For 2-3 people) Selection of cold tapas and appetisers served with bread and toasted pitta

Hot Tapas Platter £29.50 - (For 2 people) – your choice of four tapas and one side dish served with bread, pitta and sauces

Plat du Charcuterie £10.50 - Mixed cured meats, marinated anchovies, olives, and Shropshire blue cheese.

Tapas £7.00 each

- Lamb Giouvetzi – braised lamb with Orzo pasta and tomato -
- Marinated beef skewers with garlic and rosemary (gf) –
- Serrano ham and manchego cheese croquettes with a tangy tomato relish -
- Salmon and dill fishcakes with cucumber and mint raita -
- Confit duck spring rolls with oriental dipping sauce -
- Grilled halloumi cheese with tomato and pepper salsa (gf) (v) –
- Spanish Tortilla with a tomato salsa (gf) (v) –
- Gambas al pil pil - Tiger prawns with garlic and a touch of chilli (gf) –
- Frank chilli beef strips with sesame, ginger, chilli and peppers (gf) -
- Deep fried whitebait with fresh lemon –
- Slow cooled rum glazed BBQ belly pork (gf) –
- Rice crispy coated chicken with a sweet chilli sauce (gf) -
- Whole baked Camembert cheese topped with sweet balsamic onions (gf) (v) –
- Crispy fried calamari with smoked paprika aioli -
- Sesame coated tiger prawns with ginger and soy dipping sauce –
- Albondigas - Spanish pork and beef meatballs in a smoky tomato sauce (gf) –
- Romesco chicken – chicken, chorizo and smoked almonds in a spicy tomato stew (gf) –

Side dishes £3.50

- Canarian Potatoes - salt encrusted new potatoes (gf) (v) -
- Patatas Bravas – fried potatoes in tomato sauce (gf) (v) –
 - Mediterranean roasted vegetables (gf) (v) –
 - Chorizo roasted potatoes (gf) –
 - Crispy potato wedges (gf) (v) –
- Tomato, mozzarella and coriander salad (gf) (v) -
 - Green salad (gf) (v) -
 - Classic Greek Salad (gf) (v) –

Desserts £4.50

- Sticky toffee pudding served with fudge, walnuts and a dark toffee sauce -
- Affogato; Vanilla ice cream, a shot of Amaretto and espresso –
- Cream filled éclairs with your choice of topping -
 - Peanut fudge
 - Or
 - Eaton mess

Cheeseboard £10.50

A selection of cheeses with homemade chutney and biscuits (V)

*If you have any issues or queries with our dishes, please ask.
Our staff will be happy to help and resolve any issues you may have.*

All of our food is cooked fresh on the premises by our chefs Alex Parker and Matt Foulkes.

If any dish needs amending to cater for allergies / intolerance please let us know.

*As nuts are used in some dishes we cannot guarantee
that traces are not found in others.*

*Where possible we use produce from our own garden and other suitably local suppliers,
avoiding GM foods and factory-farmed ingredients.*