

fethr 

MENU

FOOD MENU

OUR FOOD AND HOW IT WORKS

Tapas are a great way to relax, share good food and conversation. Take a seat, order a drink and choose your dishes from our menu. We recommend 2 or 3 dishes per person. If you haven't ordered enough, simply order more. All our Tapas are home cooked using traditional recipes from all across the Mediterranean and are made using the freshest ingredients.

HORS D'OEUVRES

Bread & Butter	£3.50
Selection of house bread with garlic, chilli and anchovy butter	
Giant Green and Black Olives	£5.00
Served with sundried tomatoes and spring onion	
White Garlic Anchovies	£4.00
Ham, Melon & Balsamic Dressing	£8.00

TAPAS SHARING PLATES

Padrones Peppers	£4.95
Olive oil fried padron peppers	
Chipirones Fritos	£5.95
Baby Calamari with homemade aioli	
Gambas al Pil Pil Prawns	£7.95
Cooked in chilli, garlic & olive oil	
Mussels in Tomato and Chorizo Sauce	£7.95
In onion, red pepper, chorizo & tomato sauce	
Vino Blanco y Mejillones Cremosos Mussels	£7.95
In white wine, cream, garlic & parsley sauce	
Sardinas a la Parrilla (<i>Grilled Sardines</i>)	£6.95
Patatas a la Riojana Potatoes	£6.95
Cooked with chorizo, onion & red peppers	
Albondigas Meatballs	£6.95
Cooked in homemade tomato sauce	
Picadillo	£8.95
Strips of ribeye steak cooked in rosemary, garlic & white wine sauce	
Pollo Encebollado	£7.95
Strips of chicken, onions & mushrooms in white wine sauce	
Chuletillas de Cordero	£11.95
Three lamb cutlets grilled in garlic & parsley butter	
Raxo de Cerdo (<i>Fillet of Pork</i>)	£7.95
Chorizo al Vino Tinto	£6.95
Chorizo in red wine	
Patatas Bravas	£4.95
Famous potatoes in spicy tomato sauce	
Cacerola Vegano Vegan Casserole	£6.95
Champinones al Ajillo	£4.95
Cup mushrooms cooked in garlic, parsley butter & white wine sauce	
Tortilla Espanola	£6.95
Spanish omelette (please ask waiter)	
Croquetas Croquets	£6.95
(please ask waiter)	

BAR SNACKS

Chicken Goujons	£6.00
Deep fried chicken strips served with house aioli	
Japanese Prawn	£8.00
Deep fried breaded king prawns served with thai chilli sauce	
Beer Battered Onion Rings	£4.00
Potato Wedges	£4.00
Sweet Potato Fries	£4.90
Fries	£4.00
Chicken Baguette	£7.00
Steak Baguette	£8.00
Tomato and Mozzarella Baguette	£5.50
Duck Spring Rolls with Plum Sauce	£8.00
Vegetable Spring rolls with Plum Sauce (Ve)	£5.00

SALADS

Mixed Green Salad	£6.00
Burrata and Heritage Tomato Salad	£9.00
Piccolo Buffalo Mozzarella Salad	£8.00

FROM THE GRILL

3 Lamb Chops	£11.95
Grilled Sea Bass	£12.00
Grilled whole sea bass marinated in white wine, lemon, chilli and lemongrass	
Grilled Chicken Breast	£8.00
Grilled smoky paprika & garlic marinated chicken supreme served with Oyster mushrooms	
Grilled Pork Chop	£8.00
Grilled pork chop marinated in honey mustard sauce, served on a bed of fried onions.	
9oz Prime Ribeye Steak	£14.00
Grilled thyme & garlic Ribeye served with blue cheese or peppercorn sauce	

CHARCUTERIE BOARD & SHARING PLATTERS

Cured Meats & Cheese Selection

£14.95

Complimented with olives, garlic bread & chutney

Hot Mixed Platter

£60.00

Sharing platter for 8 people. Includes frites, potato wedges, sweet potato fries, garlic bread with cheese, onion rings, lamb skewers, prawn skewers, chicken skewers, lamb chops and calamari.

PAELLA

Chicken & Chorizo

£10.00

Seafood

£10.00

Vegan

£7.50

OYSTERS

1 Oyster

£2.75

6 Oysters

£14.95

12 Oysters

£29.90

GARLIC PARSLEY SNAILS

6 Snails

£9.90

9 Snails

£12.90

PLEASE ASK A MEMBER OF STAFF ABOUT
OUR FOOD SPECIALS OF THE DAY.

SUNDAY ROAST SERVED HERE EVERY SUNDAY

Beef, Lamb, Chicken, Pork and Fish of the day

£12.90

Served with all the trimmings and house yorkshire pudding.

ROOM FOR DESSERT?
PLEASE ASK A MEMBER OF STAFF
ABOUT TODAY'S DESSERT SPECIALS.

Please ask for a full list of allergen information. We work with fresh food in our kitchen, so we handle all types of ingredients. As much as we cannot guarantee the absence of any traces of allergens in our food.

A 10% discretionary service charge is added to your bill.

WINES

WHITE

	125ML	175ML	BOTTLE
Pinot Grigio. Italy A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with a refreshing finish.	£5.50	£7.00	£24.00
Sauvignon Blanc. South-West France Green grass, asparagus and nettles are balanced by ripe lemon tones and a hint of passion-fruit. Dry and refreshing.	£6.00	£7.50	£26.00
Picpoul Plo d'Isabelle, Picpoul de Pinet. France A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish.			£29.00
Terra Vega Chardonnay. Chile This is rich and mouthfilling with ripe banana, vanilla and apple flavours brought together by toasted undertones.			£29.00
Sauvignon Blanc, Marlborough. New Zealand Herbal notes and exotic hints of guava and elderflower on the nose, and flavours of gooseberry, citrus and ripe melons.			£35.00

ROSÉ

	125ML	175ML	BOTTLE
Ombrellino Pinot Grigio Rosé. Italy The color shows very seductive and brilliant coppery notes, on the nose you can identify notes of small delicate red fruits, yellow fruit pulp of good complexity, the taste is delicate, fresh, with a good structure with a final note of minerality, typical of the grape varietal.	£5.50	£7.00	£24.00
Balade Romantique Rosé. South of France Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit, raspberry, strawberry and white flowers, and a stroke of acidity on the finish.	£6.00	£7.50	£26.00

RED

	125ML	175ML	BOTTLE
Las Maletas Malbec. Mendoza, Argentina Intense flavours of blackberries and plums. Complexity and harmony is added to this wine by 9 months of ageing in oak barrels.	£5.50	£7.00	£24.00
Five Ravens Pinot Noir. Romania Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy notes you would expect.			£26.00
Conde de Castile Crianza, Rioja. Spain Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak.	£6.00	£7.50	£26.00
Pavillon des Trois Arches Merlot. France Richly flavoured, packed full of plump plum and cedar notes. Ripe and generous tannins tie this wine together.	£6.50	£8.00	£28.00
Esprit de Lussac, Lussac St-Emilion. Bordeaux Juicy black fruit on the nose and cranberry nuances on the palate, tied together with a smoky sandalwood character.			£35.00
Muga Reserva, Rioja. Spain An enticing and complex nose of pain grille, pencil lead, and blackberry leads into an elegant wine with layers of flavour, fruit and sweet-spice with ripe and integrated tannins and a lengthy finish.			£39.00
Chateauneuf du Pape Guigal, Rhone. France A perfumed nose of blackcurrants, spice, black pepper and red fruits. Restrained yet powerful on the palate, well rounded with warming fruit and spice, integrated tannins and a long finish.			£65.00

SPARKLING

		BOTTLE
Prosecco. Italy Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.		£28.00
Rose Prosecco. Italy An intense nose of a floral bouquet of roses and violets, with a light yeasty note. Fresh and full, with strawberry and raspberry notes on the palate.		£28.00
House Champagne.		£50.00

Ask a member of staff about our premium champagne range, magnums and wine specials.

DRAUGHT BEER & CIDER

PINT **£6.00** HALF **£3.50**

Estrella / Guinness
Victoria / Orchard Thieves Cider

BOTTLED BEER

Peroni - £4.50
Peroni (Gluten Free) - £4.50
Peroni 0% - £3.00
Sol - £4.50
Estrella - £4.50

BOTTLED CIDER

Original / Berry - £5.00

VODKA

Smirnoff
Red - **£3.00**
Blue - **£3.50**
Black - **£4.00**
Vanilla - **£3.50**
Apple - **£3.50**
Lime - **£3.50**
Grey Goose
Original / Lemon / Pear / Vanilla- **£6.00**

GIN

Gordons
Original - **£3.00**
Pink - **£3.50**
Orange - **£3.50**
Lemon - **£3.50**
Elderflower - **£3.50**
Sloe - **£3.50**
Alcohol Free - **£3.00**
Tanqueray
London Dry - **£4.00**
Rangpur - **£4.00**
Flor de Seville - **£4.00**
No 10 - **£5.00**
Bombay Sapphire - £4.00
Hendricks - £4.50
Whitley Neill Rhubarb - £4.00
Bakewell Gin - £4.00

VERMOUTH/ MARTINI

Campari - 25ML £2.80
Dry, Bianco, Rosso - 50ML £3.00

LIQUEUR

25ML **£3.00** 50ML **£4.50**

Baileys / Amaretto / Kahlua
Tia Maria / Cointreau / Drambuie
Grand Marnier / Frangelico
Creme de Menthe / Chambord
Aperol / Limoncello / Passoa
Jagermeister
Sambuca White / Black
Peach Schnapps

RUM

Havana 3 Yr - £3.00
Havana Especial - £4.00
Sailor Jerry - £4.00
Bacardi Silver - £3.00
Bacardi Black - £4.00
Malibu - £4.00

WHISKY

Famous Grouse - £2.60
Tullamoore - £3.50
Jack Daniel's Honey - £3.50
Jack Daniel's - £3.00
Glenmorangie - £7.00
Glenlivet - £7.00
Glenfiddich - £7.00

BOURBON

Bulleit - £4.00
Makers Mark - £4.00
Jim Beam White/Black - £4.00

BRANDY

Courvoisier - £3.20
Martel VS - £4.00
Calvados Apple Brandy £4.00
Remy Martin - £4.90
Hennessy VS - £4.90
Hennessy XO - £18.50

TEQUILA

Gold / Silver/ Rose - £3.50

SHOTS

B52 / Jagerbomb / Flatliner
Grasshopper / Baby Guinness - £4.00

COCKTAILS - £9.50

Cosmopolitan

Vodka, Triple Sec, Cranberry Juice, Lime Juice

Mojito

Bacardi Carta Blanca Rum, Mint, Fresh Lime Juice, Soda

Pina Colada

Bacardi Carta Oro Rum, Coconut Water, Pineapple Juice

Bacardi Cuba Libre

Bacardi Carta Blanca Rum, Cola, squeeze of lime

New Old Fashioned

Jack Daniel's, Jack Daniel's Honey, Grand Marnier

Espresso Martini

Vodka, Espresso, Kahlua

Negroni

Bombay Sapphire, Campari, Martini Rosso

Bombay Sapphire Gin Fizz

Bombay Sapphire, Lemon Juice, Sugar Syrup, Soda

Pornstar Martini

Vodka, Passion Fruit, Passoa, Lime Juice, Prosecco to serve

Bee's Knees

Jack Daniel's Honey, Lemon Juice, Orange Juice, Lemonade

Chambord French Martini

Vodka, Pineapple, Chambord

White Russian

Vodka, Kahlua, Cream

Chambord Spritz

Chambord, Dry White Wine, Soda

Blood Orange Spritz

Martini Fiero, Tonic Water, Orange slice

St-Germain Spritz

St-Germain, Prosecco, Soda

Sex On The Beach

Vodka, Peach Schnapps, Cranberry Juice, Orange Juice

Daiquiri

3 Year Old White Rum, Lime Juice, Triple Sec (Plus Fruit Flavour)

Margarita

Tequila, Cointreau & Lime Juice

Bloody Mary

Vodka, Tomato Juice, Salt & Pepper, Tabasco, Worcestershire Sauce & Lemon Juice

Old Fashioned

Bulleit Bourbon, Angostura Bitters & Sugar

Aperol Spritz

Aperol, Prosecco & Soda

Long Island Iced Tea

Tequila, Cointreau, Vodka, Gin, Rum, Lime Juice, Coke

MOCKTAILS - £5.50. ASK A MEMBER OF STAFF FOR AVAILABLE FLAVOURS

SOFT DRINKS

Coca Cola / Diet Coke - £2.00

Lemonade - £2.00

J20 - £2.50

Tonic / Light Tonic - £2.00

Soda - £2.00

Elderflower - £2.50

Appletiser - £2.50

Red Bull - £2.50

Juice - £2.00

Orange / Cranberry / Apple / Pineapple

Still or Sparkling Water - £5.00

HOT DRINKS

Espresso - £2.20

Double Espresso - £3.20

Americano - £2.80

White Coffee - £3.20

Cappuccino - £3.50

Caffe Latte - £3.20

Tea - £2.80

Camomile Tea - £2.80

Fresh Peppermint Tea - £2.80

Irish Coffee - £7.20

Liqueur Coffee - £7.20

Hot Chocolate - £3.50

DESSERT WINE

Hand chosen a case at a time for value and quality.

Please ask for today's favourite from our cellar

BOTTLE £19.95 | 100ML GLASS £5.95

House Port £4.00 Fine Port £7.20

**DELIVERIES, CATERING AND PRIVATE HIRE ARE AVAILABLE.
PLEASE ASK A MEMBER OF STAFF FOR MORE DETAILS**

