

Sides & Nibbles

Mixed marinated olives (stone in)	£4.50 (GF, V, Ve)
Spanish smoked almonds	£3.60 (GF, V, Ve)
Sourdough bread	£3.25 (*GF, V) (GF on request)
Cheesy garlic sourdough bread	£4.20 (*GF, V) (GF on request)
Skinny fries	£3.95 (*GF, V, Ve) (GF on request)
Mozzarella sticks & homemade tomato, garlic and sweet chilli jam	£4.95 (V)
Ensalada Mixta & house dressing	£4.50 (V, *Ve)
Jamon Serrano 'Gran Reserva' Thinly sliced Serrano ham cured for 20 mths	£12.25 (GF)

Sobremesa (sob-re-messa)

(n.) The time spent around the table after lunch or dinner, talking to the people you shared the meal with; time to digest and savour both food and friendship

Cold cuts sharing platter

Chorizo Iberico de Belotta, Belotta Iberico Salchichon, Cecina (beef), Serrano Gran Reserva ham, Gran reserva unpasturised Manchego cheese 12 month matured and fig relish served with an olive oil and rosemary torta, Mixed spanish olives, caperberries, Spanish smoked almonds, sourdough bread and alioli
£19.75 (*GF)
(GF on request)

Just ask for a free dollop of alioli, butter or Oil and Pedro Ximenez vinegar

Feel free to order little and often. Please note that dishes may not all arrive at the same time as this is the Tapas way

We only use the best, locally sourced meat and import our other ingredients directly from Spain to produce the most authentic, freshest dishes

We do not add a service charge as we believe this is your choice; all your tips go to our team to keep them smiling!

Should something not be to your satisfaction, please give us the opportunity to put it right

Tapas - à la carte

Tosdas Sobrasada de Mallorca
Sourdough toasts topped with grilled Sobrasada (chorizo paste) and a drizzle of Spanish honey
£3.75 (*GF)
(GF on request)

Morcilla de Burgos
Pan-fried artisan morcilla de burgos (black pudding with rice and onion) with a spicy tomato and red pepper sauce
£5.95 (GF)

Chorizo Rosario
Spicy Spanish cured pork sausage, imported from Spain, cooked in red wine
£5.50 (GF)

Albondigas
Traditional homemade beef meatballs with diced onion, smoked paprika, oregano and parsley in a rich tomato and red wine sauce—each one hand rolled with happiness
£5.75

Chuletillas de Cordero
Two French trimmed, pan-fried local lamb lollipops marinated with garlic, rosemary and thyme
£10.95 (GF)

Croquetas de Chorizo
A firm favourite with the staff these panko coated croquetas are full of chorizo lusciousness. Served with alioli
£6.50

– “ Life without **Tapas** ” –
is like a heart without **love**

Pisto Saffron Dorado
Fillet of sea bream served on a bed of pisto (tomato, fennel, courgette, peppers, garlic and saffron)
£11.75 (GF)

Gambas Pil Pil
Tiger prawns pan fried in garlic butter, chilli flakes and parsley (no chillies? just ask!)
£7.50 (GF)

Chocos Fritos
Panko coated squid rings served with alioli (garlic mayo) and lemon wedges
£7.75

Croquetas de Bacalao
Handmade crispy panko coated cod, spring onion and pequillo croquetas served with our homemade sweet chilli and garlic jam
£7.95

V - Vegetarian
***Ve** - Available as Vegan
GF - Gluten Free
***GF** - Available as Gluten Free
Allergies or requirements?
Just let us know!

Queso Manchego
12mth matured Gran Reserva Manchego (unpasteurised) with fig relish and an olive oil and rosemary torta
£6.50 (V)

Berenjenas Gratinadas
Fresh aubergine slowly cooked with tomatoes, garlic and white wine, topped with cheese and grilled until golden
£6.25 (GF, V, *Ve)

Patatas Bravas
Diced potatoes served with a spicy smoked paprika tomato sauce and a drizzle of alioli (garlic mayo) on top
£4.95 (*GF, V, *Ve)
(GF on request)

Paella de Verduras
Valencian rice with peppers, onions, peas, tomatoes, garlic, paprika and saffron
£6.50 (GF, V, Ve)

Tortilla Espanola
Whole Spanish style mini potato and red onion omelette made to order and served with alioli (garlic mayo)
£6.25 (GF, V)

Seta de Mozzarella
Baked flat field mushroom cooked with a little garlic and parsley, topped with mozzarella and grilled until golden
£3.50 (GF, V)

THE FOREST

TAPAS

WINE BAR

62 Fore Street
Ifracombe
Devon
EX34 9ED
01271 863482

Covid precautions

We are pleased to offer a warm welcome to all our guests and thank you for choosing to spend your evening with us.

I'm sure you'll agree that these are strange times and we have therefore had to put various procedures in place to keep you and our staff safe.

It has been a balancing act between ensuring the restaurant retains its chilled vibe and meeting health and safety requirements

So here goes:

Firstly, a reminder about keeping your distance from other diners. Please do follow the guidance of our team and the signage.

You will have noticed that we have provided 80% alcohol rub on arrival for all guests to use.

Our loos have been stocked with sanitising hand wash and individual hand towels for your comfort, as well as a further alcohol rub station as you leave the loo area. We encourage all our lovely customers to use this and keep themselves, and their fellow diners, safe.

On top of our head chef having a MSc in HACCP and microbiology, every member of our team has undertaken the WorldHost 2020 Covid Customer Training and are fully conversant with what needs to be done. They are all equipped with face visors, masks, gloves and sanitisers and have strict procedures in place throughout their work. We want you all to feel comfortable here so please, if you have a question or are unsure of anything, just ask.

You will notice that the tables are a little bare but rest assured our lovely staff will bring you everything you need to enjoy your meal even down to fresh individual salt and pepper pinch pots.

We accept cash or card. With the lovely (!) new notes, we are able to sanitise them easily; if you prefer contactless, that is also fine; if you need to enter a pin number, we can provide clinical wipes or a fresh glove for your convenience.

The menus, tables and chairs are all disinfected with industry standard disinfectant before you are shown to your table.

Finally, that one contentious issue... face masks. We fully understand that there are many people who have widely varied views on this pandemic. However, we alongside the government require you to respect your fellow diners and wear a mask if moving around the restaurant e.g. to the loos.

Now that you know what's what, sit back, relax and let us look after you. Have a wonderful evening and if we can help in any way, just let us know.

love:
Team Tapas
X

Desserts

Toblerone Fondue: A pot of melted Toblerone chocolate and double cream with fresh fruit and marshmallows to dip
£8.50 for two people to share (or not!!) (GF)

Traditional Spanish churros (hooped shaped donuts): Rolled in cinnamon sugar and served with thick Spanish hot chocolate
£6.50 (v)

Add a scoop of vanilla ice cream for £1.50

Turrón Alexander: Vanilla ice cream with chunks of turrón (Spanish almond nougat) and a drizzle of almond liqueur
£6.50 (GF, v)

Spanish Picos blue cheese plate: Served with frozen grapes, candied walnuts, fig relish and sourdough bread
£8.25 (v)

Vanilla, triple chocolate or rum and raisin ice cream
1 scoop £2.25 2 scoops £3.75 3 scoops £4.95

Cocktail tickling your fancy instead?

Sweet Sips

Oreo Mudslide £7.50

Chocolate oreo cookies blended with vanilla ice cream, vodka, and coffee liqueur

Espresso Martini £7.90

A double Espresso shot with Smirnoff vanilla vodka and Kahlua liqueur. When first served in 1984 in a medical cup at the famous Damien Hurst backed Pharmacy Bar in Notting Hill, the Espresso Martini was dubbed The 'Pharmaceutical Stimulant'

Honey Rum £7.10

A superb blend of double cream, dark rum and Spanish honey. Thick, sweet and oh so naughty

Brandy Alexander £7.60

Remy Martin cognac, Crème de Cacao and double cream shaken over ice and topped with freshly grated nutmeg. A creamy, chocolately after dinner classic thought to have been created in the 1930s

Coconut Tree Climber £8.60

Malibu, cherry brandy, condensed milk, coconut cream topped with a swirl of whipped cream and a cherry. Discovered on the shores of the island of Tobago, a thick and creamy cocktail that could also double as a dessert!

Tea & Coffee

Lavazza Gold coffee

Espresso, Americano £2.45

Latte, Cappuccino or Double Espresso £3.25

Fairtrade pot of tea

English Breakfast, decaffeinated or green £1.95

Fully loaded hot chocolate

Cadbury's hot chocolate fully loaded with swirly cream, marshmallows, chocolate flake and sprinkles £4.75

Liqueur coffees

your choice of liqueur in a coffee with cream £6.95