



Saturday 18th August

£22.50/HEAD

A favourite from Riley's. James and his team add their style to an ample tapas table and let you sample all the dishes below

(In no particular order)

Relax, share and enjoy!

Spanish tortilla with onion and potato Crisp fried squid, tiger prawns and aioli Homemade meatballs, olives, tomatoes and parsley, Chick pea, cous cous and coriander salad Fennel, radish and chilli salad, little gem, lemon oil Platter of manchego cheese, serrano ham and roast peppers Slow roast belly pork and chorizo paella croquetas Roast field mushrooms, garlic and parsley and goat's cheese Patatas bravas, rosemary, garlic, sea salt and olive oil Steamed Scottish mussels in a spicy tomato sauce

Desserts £5.95 each

Rhubarb, crème brulee, ginger shortbread Chocolate and Nutella brownie, salted caramel popcorn and vanilla pod ice cream Pear and almond tart, pear puree, butterscotch sauce and clotted cream Iced white chocolate parfait, caramel sauce and fresh raspberries



Riley's Tapas Night

Saturday 21st July

£22.50/head

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(In no particular order)

Relax, share and enjoy!

Spanish tortilla with onion and potato Crisp fried squid, tiger prawns and aioli Homemade meatballs, olives, tomatoes and parsley, Chick pea, cous cous and coriander salad Fennel, radish and chilli salad, little gem, lemon oil Platter of manchego cheese, serrano ham and roast peppers Slow roast belly pork and chorizo paella croquetas Roast field mushrooms, garlic and parsley and goat's cheese Patatas bravas, rosemary, garlic, sea salt and olive oil Steamed Scottish mussels in a spicy tomato sauce

Desserts £5.95 each

Rhubarb, crème brulee, ginger shortbread Chocolate and Nutella brownie, salted caramel popcorn and vanilla pod ice cream Pear and almond tart, pear puree, butterscotch sauce and clotted cream Iced white chocolate parfait, caramel sauce and fresh raspberries