



# TAPAS MENU

Thursday, Friday, Saturday 5-9pm

## APPETISERS

- LEMON & HERB MARINATED OLIVES (V) 4.5
- SOURDOUGH, WHIPPED CHILLI BUTTER 3.9
- GARLIC SOURDOUGH & CHEESE (V) 4.9

### SOURDOUGH BRUSCHETTAS

- |                                   |                         |
|-----------------------------------|-------------------------|
| CLASSIC (V) 5                     | TZATZIKI (V) 5.5        |
| Add Feta Crumble 1.5 or Sardine 2 | Extra-virgin olive oil. |

## MEATS

- SMOKY BOURBON BBQ PORK BELLY 9  
Fennel salad.
- CHICKEN POPCORN 6.9  
Smoked tomato dressing & chilli jam.
- HONEY GLAZED CHORIZO 8.9
- MANGO HABENERO CHICKEN WINGS 7.5
- RUSTIC MEATBALLS 6.9  
In a rich tomato ragu with melted mozzarella.
- SMOKED MEAT CROQUETTES 7.5  
Spicy tomato sauce, parmasean, parma ham.
- SKEWERED HALLOUMI & SUCUK 7.9  
Mango chutney

## VEGAN & VEGETARIAN

- BAKED CAMEMBERT (V) 8.25  
Chilli jam, crostini bread, confit garlic and rosemary.
- MAC & CHEESE CROQUETTES (V) 7.5  
Chili jam.
- PADRON PEPPERS (VE) 4.5  
Malden sea salt.
- HUMMUS (V) 5.5  
Crispy tortilla, spicy chickpeas, olive oil.
- PATATAS BRAVAS (V) 6  
Garlic aioli.
- WHIPPED FETA (V) 6.9  
Crispy Wonton pastry, smoked paprika, baby radish.
- BATTERED HALLOUMI BITES (V) 7.5  
Lemon aioli.
- MUSHROOM FRICASSEE (V) 6.5  
Creamy white wine sauce, button mushrooms.
- ZUCCHINI FRITTERS (V)  
Battered courgette, smoked paprika, lemon aioli.
- TRUFFLE & PARMESAN ARANCINI BALLS (V) 6.9  
Pesto aioli
- FALAFEL (V) 6.9  
Tahini yoghurt, rocket, lemon wedge
- FETA & SPINACH BOREK (V) 6.9  
Tzatziki

## SHARING BOARD

For 2 person

### BLOSSOM CHARCUTERIE PLATTER

Spanish deli selection,  
dips & cornichons.

### BLOSSOM SHARING DIPS

Hummus, tzatziki, whipped feta with paprika  
olive oil, grilled flatbread

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## SEA FOOD

- GARLIC CHILI KING PRAWN 9.5  
White wine, chili & garlic infused butter.
- SALT N PEPPER SQUID 8.5  
Smoked paprika aioli, spring onion & chili.
- FRITTO MISTO 9.9  
Crispy fried seabass, whitebait, squid, spicy mayo, pickled shallot rings.
- MUSSELS 9.9  
Sauteed in white wine with shallots, cream, garlic & toasted sourdough.

## PAELLA DISHES

- VEGETERIAN 7.9  
Bomba paella rice, onions, garden peas, roasted red peppers,  
mushrooms & garlic oil.
- CHICKEN & SMOKED CHORIZO 9.9  
Bomba paella rice, onions, garden peas, chicken, smoked chorizo & garlic oil.
- SEA FOOD 9.9  
Bomba paella rice, onions, garden peas, mussels, baby shrimp,  
white wine, garlic oil & lemon.

## SIDES

- TRUFFLE & PARMESAN FRIES (V) 4.9
- SKINNY FRIES (V) 3.5
- EXTRA BREAD (V) 1.9
- SWEET POTATO FRIES (VE) 1.9

### FULL ALLERGEN MENU AVAILABLE ON REQUEST - VEGETARIAN (V) - VEGAN (VE)

Although dishes identified are gluten free, as we have products in the restaurant that contain gluten there is a possibility that traces of gluten may still be found in them.  
The same situation can occur with our vegetarian & vegan dishes, which can come in contact with other products.

Menu descriptions may not include all ingredients; more detailed allergen information is available upon request.  
All our dishes may contain traces of nuts. An optional 10% service charge will be added to your bill.