



GLUTEN FREE TAPAS MENU

COLD TAPAS

EDAMAME FRESH SOY BEANS, CHILLI, GINGER	3.95
SCORCHED PIQUILLO PADRON SMOKED SEA SALT	3.95
BUFFALO MOZZARELLA & TOMATO SALAD SUN-DRIED TOMATO & BLACK OLIVE TAPENADE, BASIL OIL	6.95
AUTUMN SALAD BABY SPINACH, AVOCADOS, EDAMAMI BEANS, ROASTED BABY BEATS, QUAIL EGGS, PROVOLONE SHAVINGS, SUNFLOWER SEEDS, HONEY MUSTARD DRESSING	6.50
HOT KILN SMOKED SALMON PICKLED VEGETABLE RIBBONS, BEETROOTS HORSE RADISH MAYO	7.00
BEEF TATAKI SEARED FILLET OF BEEF COATED IN BLACK SESAME SEEDS, SPRING ONIONS, PICKLED CHILLI DAIKON	10.50
TUNA TATAKI SEARED TUNA FILLET COATED IN BLACK SESAME SEEDS, SPRING ONIONS, PICKLED CHILLI DAIKON	10.50
SERRANO HAM & MANCHEGO CHEESE MEMBRILLO	8.25
GREEN BEAN SALAD WITH ROASTED PINE NUTS, GARLIC & SHERRY VINEGARETTE	5.50
DECONSTRUCTED PRAWNS AND AVOCADO COCKTAIL SUN BLUSHED COCKTAIL SAUCE	7.50

VEGETABLE TAPAS

ROASTED ASPARAGUS MILANESE FRIED QUAIL EGGS BUTTER, PARMISAN	6.80
FUNGHI TRIFOLATI PAN-FRIED WILD MUSHROOMS, GARLIC, BABY SPINACH, CHILLI, GRILLED POLENTA, FETA CHEESE GREMOLATA	7.95
ZAATER GRIDDLED HALLOUMI CHEESE ON SAUTEED COURGETTES, CHERRY TOMATO GARLICK, MINT, POMEGRANATE MOLASSES	6.95
PATATAS ALIOLI DEEP FRIED POTATO WEDGES, GARLIC MAYONNAISE	4.95
PATATAS BRAVAS PAN-FRIED POTATO WEDGES, SPICY TOMATO SAUCE	4.95
STEAMED RICE	3.50
HAND CUT CHIPS HARRISSA MAYONNAISE	3.95
LEEK, ASPARAGUS & POTATO TORTILLA	5.50

FISH TAPAS

BEER MUSSELS ONIONS, GARLIC, OREGANO	6.95
CHARRED PERI PERI CALAMARI BLACK RICE, TOMATO AND CHIPOTLE SAUCE	7.50
MONKFISH WRAPPED IN SMOKED BACON SAMPHIRE, BEURRE NOISSETTE & CAPER SAUCE	9.50
GAMBAS PIL-PIL PAN-FRIED KING PRAWNS, CHILLI, GARLIC & SMOKED PAPRIKA BUTTER	8.95
MONKFISH WRAPPED IN SMOKED BACON SAMPHIRE, BEURRE NOISSETTE & CAPER SAUCE	9.50
MARINERA SEAFOOD PAELLA Large 30.00 Small 15.00	

MEAT TAPAS

CHORIZO RED WINE SAUCE	6.95
INDONESIAN RANDANG GUINEA FOWL CURRY GRILLED PINEAPPLE, BASMATI RICE	8.50
KOREAN STIR FRIED BEEF SPRING ONIONS, BEAN SPROUTS, CHILLI, GARLIC, SPINACH, SESAME SEEDS, SERVED WITH KINCHI	9.50
CHICKEN AL AIJILLO SAUTEED CHICKEN, SMOKED PAPRIKA, GARLIC, LEMON & PARSLEY	7.95
BLACK PUDDING, PULLED HAM HOCK & BUBBLE AND SQUEAK MUSTARD CHEESE SAUCE, APPLE CIDER DROPS	8.50
VALENCIANA CHICKEN, CHORIZO, SEAFOOD Large 26.00 Small 13.00	

We are pleased to accommodate any other requests that you may have; please speak to the Manager on Duty.

PLEASE BE AWARE THAT THERE IS A DISCRETIONARY SERVICE CHARGE OF 12.5% ADDED TO EVERY BILL. THIS SERVICE CHARGE IS 100% DISTRIBUTED BETWEEN THE STAFF & MANAGEMENT.

ORIGINS AT THE WHITE LION IS OPERATED BY KNOWLES INN LTD

HEAD CHEF: GENNARO GRELLA

GENERAL MANAGER: JAMES DEMAGALSKI

Origins

Vegan Menu

EDAMAME FRESH SOY BEANS, CHILLI, GINGER	3.95
'ORIGINS' MARINATED QUEEN OLIVES	3.50
SCORCHED PIQUILLO PADRON SMOKED SEA SALT	3.95
HOMEMADE SUNDRIED TOMATO & BLACK OLIVE FOCCACIA BALSAMIC VINEGAR & OLIVE OIL	5.50
FRESH FRENCH BAGUETTE BALSAMIC VINEGAR & OLIVE OIL	3.50
AUTUMN SALAD BABY SPINACH, AVOCADOS, EDAMAMI BEANS, ROASTED BABY BEATS, SUNFLOWER SEEDS, HONEY MUSTARD DRESSING	6.50
GREEN BEAN SALAD WITH ROASTED PINE NUTS, GARLIC & SHERRY VINEGARETTE	5.50
GRILLED MIXED VEGETABLE & ROCKET SALAD	6.50
ROASTED ASPARAGUS	6.80
FUNGHI TRIFOLATI PAN-FRIED WILD MUSHROOMS, GARLIC, BABY SPINACH, CHILLI, GRILLED POLENTA	7.95
PATATAS BRAVAS PAN FRIED POTATO WEDGES IN A SPICY TOMATO SAUCE	4.95
HAND CUT CHIPS	3.95
MIXED VEGETABLE TEMPURA TEMPURA DIPPING SAUCE	7.45
STEAMED RICE	3.50
VEGETABLE PAELLA MEDITERRANEAN VEGETABLES, TOMATOES & GARLIC	12.00

Please inform a member of the team of any allergies that you may have.

Origins

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'ORIGINS' MARINATED QUEEN OLIVES	3.50
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Dairy Free Menu

EDAMAME FRESH SOY BEANS, CHILLI, GINGER	3.95
'ORIGINS' MARINATED QUEEN OLIVES	3.50
SCORCHED PIQUILLO PADRON SMOKED SEA SALT	3.95
BOQUERONES ANCHOVY FILLETS, OLIVE OIL, GARLIC	6.00
BEEF TATAKI SEARED FILLET OF BEEF COATED IN BLACK SESAME SEEDS, SPRING ONIONS, PICKLED CHILLI DAIKON, SWEET SOYA SAUCE	10.50
TUNA TATAKI SEARED TUNA FILLET COATED IN BLACK SESAME SEEDS, SPRING ONIONS, PICKLED CHILLI DAIKON, SWEET SOYA SAUCE	10.50
GREEN BEAN SALAD WITH ROASTED PINE NUTS, GARLIC & SHERRY VINEGARETTE	5.50
SERRANO HAM MEMBRILLO	8.25
TOMATO ROCKET & BASIL SALAD	4.50
STEAMED RICE	3.50
MIXED VEGETABLE TEMPURA TEMPURA DIPPING SAUCE	7.45
PATATAS DEEP FRIED POTATO WEDGES	4.95
PATATAS BRAVAS PAN-FRIED POTATO WEDGES, SPICY TOMATO SAUCE	4.95
GUINNESS TEMPURA PRAWNS SZECHUAN PEPPER & SWEET CHILLI DIPPING SAUCE	8.50
SOFT SHELLED CRAB TEMPURA TEMPURA DIPPING SAUCE	9.45
CHARRED PERI PERI CALAMARI BLACK RICE, TOMATO AND CHIPOTLE SAUCE	7.50
CHICKEN GYOZA PICKLED GINGER, PONZU DIPPING SAUCE	8.95
CHICKEN AL AIJILLO SAUTEED CHICKEN, SMOKED PAPRIKA, GARLIC, LEMON & PARSLEY	7.95
MOROCCAN LAMB VERBENA HARRISSA, APRICOTS, PRESERVED LEMONS, TOASTED FREGOLA	9.50
KOREAN STIR FRIED BEEF SPRING ONIONS, BEAN SPROUTS, CHILLI, GARLIC, SPINACH, SESAME SEEDS, SERVED WITH KINCHI	9.50



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