



TAPAS MENU

COLD TAPAS

Table with 2 columns: Tapas Name and Price. Items include Chimichurri Grilled Mixed Vegetables, Buffalo Mozzarella & Tomato Salad, Primavera Salad, Hot Kiln Smoked Salmon, Beef Tataki, Tuna Tataki, Serrano Ham & Manchego Cheese, Green Bean Salad, Deconstructed Prawns and Avocado Cocktail.

VEGETABLE TAPAS

Table with 2 columns: Tapas Name and Price. Items include Roasted Asparagus Milanese, Funghi Trifolati, Zaater Griddled Halloumi Cheese, Aubergine Parmigiana, Patatas Alioli, Baked Spinach & Ricotta Pancake Wheels, Patatas Bravas, Steamed Rice, Hand Cut Chips, Leek, Asparagus & Potato Tortilla, Mixed Vegetable Tempura.

FISH TAPAS

Table with 2 columns: Tapas Name and Price. Items include Spicy Rose Harissa Mussels, Charred Peri Peri Calamari, Crispy Cod Goujons, Monkfish Wrapped in Smoked Bacon, Guinness Tempura Prawns, Soft Shelled Crab Tempura, Deep Fried King Scallops, Gambas Pil-Pil, Sardinias a la Plancha.

MEAT TAPAS

Table with 2 columns: Tapas Name and Price. Items include Moroccan Lamb, Chicken Gyoza, Chorizo, Slow Cooked Pork Belly, Spicy Nduya Strofie Pasta, Indonesian Randang Guinea Fowl Curry, Black Pudding, Pulled Ham Hock & Bubble and Squeak, Korean Stir Fried Beef, Albondigas, Chicken Bites, Chicken al Ajillo.

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



THE DEFINITION OF 'TAPAS' IS SMALL PLATE OR APPETISER TO SHARE.
WE RECOMMEND THAT OUR GUESTS SELECT 2/3 DISHES PER PERSON.

LAST ORDERS IS AT 8:45PM MONDAY TO THURSDAY AND 9.15PM FRIDAY AND SATURDAY.

BAR SNACKS & BREADS
(Gluten free bread available upon request)

EDAMAME FRESH SOY BEANS, CHILLI, GINGER	3.95
SCORCHED PIQUILLO PADRON SMOKED SEA SALT	3.95
'ORIGINS' MARINATED QUEEN OLIVES	3.50
BOQUERONES ANCHOVY FILLETS, OLIVE OIL, GARLIC	6.00
WORLD MIXED NUTS	3.50
FRESH FRENCH BAGUETTE BALSAMIC VINEGAR & OLIVE OIL	3.50
HOMEMADE SUNDRIED TOMATO & BLACK OLIVE FOCCACIA BALSAMIC VINEGAR & OLIVE OIL	5.50
HOMEMADE SEA SALT GRISSINI ROASTED PEPPER, AUBERGINE & GARLIC DIP	3.95
HOMEMADE FLATBREAD MOZZARELLA, GARLIC, RICH TOMATO SAUCE	3.95

PAELLA
(15-25 minutes)

VALENCIANA
CHICKEN, CHORIZO, SEAFOOD
Large **26.00** Small **13.00**

MARINERA
SEAFOOD PAELA
Large **30.00** Small **15.00**

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



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SHARING PLATTERS

SPANISH COLD CUTS FOR TWO 18.00
SERRANO HAM, CHORIZO, SALCICCION, AIR-DRIED
CHORIZO, MANCHEGO CHEESE, MARINATED
OLIVES, MEMBRILLO

MIX ORIGINS ANTIPASTI FOR TWO 19.50
TUNA AND BEEF TATAKI, SHERRY FRENCH BEANS
SALAD, BUFFALO MOZZARELLA AND TOMATO,
SERRANO HAM, MANCHEGO CHEESE, MEMBRILLO

FISH PLATTER FOR TWO 30.00
TUNA TATAKI, KILN HOT SMOKED SALMON,
PRAWN AND CRAB CLAWS, LANGOUSTINES,
COCKLES, STEAMED MUSSELS, SERVED WITH
BEATROOT HORSE RADISH AND HARISSA MAYO

VEGGIE PLATTER FOR TWO 18.00
BUFFALO MOZZARELLA AND TOMATOES, SHERRY
FRENCH BEAN SALAD, GRILLED VEGETABLES,
ZAATER HALOUMI CHEESE, PRIMAVERA SALAD, &
OLIVES

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