

**DON FRANCISCO. CHEF**  
@ THE HORSE & PLOUGH, BINGHAM

# Menu de tapas

TRADITIONAL & AUTHENTIC SPANISH CUISINE

## Aperitivo

### ACEITUNAS MARANADAS - £4

OLIVES, MARINATED IN LEMON, GARLIC & ROSEMARY.  
CONTAINS STONES | GF/VG

### NUECES TOSTADAS - £3

TOASTED MIXED NUTS, SEASONED WITH WARMING SPICES | GF/VG

### PAN CON TOMATE - £4

TOASTED BAGUETTE, RUBBED WITH GARLIC AND GRATED TOMATOES | VG

### BOQUERONES EN VINAGRE - £7

MARINATED CANTABRIAN ANCHOVIES WITH GARLIC & PARSLEY | GFA

### TABLA DE CHARCUTERIA - £12

FRESH BREAD, MANCHEGO, JAMON, CHORIZO, OLIVES & NUTS

## Verduras

### PIMIENTOS DE PADRON - £7 🌶️

SMALL PEPPERS BLISTERED IN OLIVE OIL. THEY SAY, 1 IN 10 ARE SPICY! | GF/VG

### POTAJE DE CHICHAROS - £7

A WARMING STEW, MADE WITH WHITE BEANS & VEGETABLES | GFA/VG

### TORTILLA DE PATATAS - £6

CLASSIC SPANISH TORTILLA MADE WITH POTATO & EGGS | GF/V

### PATATAS BRAVAS - £7 🌶️

CUBED, FRIED POTATOES WITH A SPICY "SALSA BRAVA" & ALIOLI | GF/V

### PAPAS FRITAS - £4

FRENCH FRIES. A SIMPLE PLATE OF FRIES ENJOY ALONE OR WITH A TAPA | GF/VG

## Carne

### ALBONDIGAS - £7

MEATBALLS MADE WITH PORK & BEEF IN A SMOKY TOMATO SAUCE

### CROQUETAS DE JAMON - £7

DEEP FRIED SPANISH FRITTERS WITH A CREAMY HAM FILLING

### CHORIZO A LA SIDRE - £8

BITE-SIZED PEICES OF CHORIZO IN A SWEET CIDER GLAZE | GFA

### PINCHOS MORUNOS - £8

PORK SKEWERS, MARINATED WITH WARMING SPICES | GF

### BISTEC CON PAPAS FRITAS - £14 🌶️

STEAK & FRIES. SERVED MED/RARE, WITH MOJO VERDE AND SALSA BRAVA | GF

## De Marisco

### CALAMARES ANDALUZ - £8

ANDALUSIAN-STYLE SQUID, DUSTED IN SEASONED FLOUR & FRIED

### GAMBAS PIL PIL - £9 🌶️

KING PRAWNS IN OLIVE OIL, HOT PAPRIKA, GARLIC & CHILLI | GFA

### CROQUETAS DE PESCADO - £8

DEEP FRIED SPANISH FRITTERS WITH A CREAMY SALT COD FILLING

### ENSALADA DE BONITO - £8

BONITO TUNA BELLY SALAD WITH VINAGRE DE JEREZ | GFA

## Bocadillos

### SPECIALITY SPANISH SANDWICHES

SERVED IN A TOASTED BAGUETTE ON ITS OWN, OR WITH FRIES, (+£2)

### BOCADILLO DE JAMON - £8

A SIMPLE CLASSIC. SLICES OF JAMON WITH OLIVE OIL & GRATED TOMATO

### BOCADILLO DE TORTILLA - £7

A WEDGE OF TORTILLA DE PATATAS WITH ALIOLI & TOMATO | V

### BOCADILLO DE ATUN - £8

FLAKES OF TUNA WITH ONION, ROASTED PEPPERS AND SMOKY MAYO

## Tapa'ella

A TAPAS-SIZED TAKE ON SPAIN'S NATIONAL RICE DISH. MADE USING CLASSIC SPANISH FLAVOURS.

### CHORIZO & PRAWNS - £12 | GF VEGETARIANA - £9 | GF/VG

## Postres

### CHURROS CON CHOCOLATE - £6

FRIED CHURROS WITH CHOCOLATE SAUCE | V

### CREMA CATALANA - £6

SPANISH CUSTARD WITH A SUGAR TOP | GF

GF | GLUTEN FREE

V | VEGETARIAN

VG | VEGAN

GFA | CAN BE MADE GF, (NO BREAD)

WHILE WE TAKE STEPS TO MINIMISE CROSS-CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE 100% SAFE FOR THOSE WITH SEVERE ALLERGIES. WE ADVISE THOSE WITH SEVERE FOOD ALLERGIES TO ENQUIRE ABOUT INGREDIENTS AND PREPARATION METHODS BEFORE ORDERING.

# Tapas – A brief guide

TAPAS ARE A WIDE VARIETY OF SMALL SAVOURY DISHES, SNACKS, OR APPETISERS IN SPANISH CUISINE. MORE THAN JUST A TYPE OF FOOD, TAPAS REPRESENT A SOCIAL STYLE OF EATING DESIGNED TO ENCOURAGE CONVERSATION AND SHARING. INSTEAD OF ONE LARGE MEAL, PEOPLE OFTEN SHARE SEVERAL SMALL PLATES WHILE STANDING AT A BAR OR SITTING WITH FRIENDS.

**TIPS ON ORDERING, (ENJOY TAPAS LIKE THE SPANIARDS DO) :**

ORDER IN "ROUNDS": NEVER ORDER YOUR ENTIRE MEAL AT ONCE. START WITH 2 OR 3 DISHES FOR THE TABLE, EAT THEM, AND THEN DECIDE ON "ROUND TWO." THIS KEEPS THE FOOD HOT AND THE PACE RELAXED.

DISHES ARE ALL FRESHLY PREPARED AND COOKED TO ORDER - THEY WILL ARRIVE AT THE TABLE AS AND WHEN READY.

ALTHOUGH CUTLERY IS PROVIDED, TAPAS ARE OFTEN EATEN WITH YOUR FINGERS OR COCKTAIL STICKS, (ALSO PROVIDED).

THE TEAM ARE ON HAND IF YOU HAVE ANY QUESTIONS.



**HORSE & PLOUGH**

LONG ACRE · BINGHAM

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# Bienvenidos

A VERY WARM WELCOME FROM DON FRANCISCO. CHEF.

## Sobre el chef

FOOD HAS ALWAYS BEEN MY TRUE PASSION. AFTER 20 YEARS IN THE WHIRLWIND OF HOSPITALITY MANAGEMENT, I ACTUALLY STEPPED AWAY FOR A WHILE TO TRADE MY EVENINGS AND WEEKENDS FOR A POSTMAN'S BAG. BUT PASSION HAS A FUNNY WAY OF CALLING YOU BACK. IN APRIL 2025, I LAUNCHED MY PRIVATE CHEF BUSINESS, AND THE OVERWHELMING SUPPORT I RECEIVED REMINDED ME EXACTLY WHY I FELL IN LOVE WITH FOOD IN THE FIRST PLACE. NOW, IN AN EXCITING COLLABORATION WITH CASTLE ROCK, I'M TAKING A LEAP INTO THE UNKNOWN BY OPENING MY OWN KITCHEN HERE AT THE HORSE & PLOUGH.

MY LOVE FOR SPANISH FOOD STARTED IN THE EARLY 90S WHERE I HAD MY FIRST EXPERIENCE OF TAPAS DURING A FAMILY HOLIDAY IN MAJORCA. FAST FORWARD A FEW YEARS, I HAVE TRAVELLED AND EATEN MY WAY ACROSS SPAIN. FROM THE FINE DINING OF SAN SEBASTIAN, TO THE RUSTIC CHARM OF THE COSTA BRAVA. THIS MENU IS A REFLECTION OF MY MOST MEMORABLE EXPERIENCES. HONEST, HEARTFELT, AND CRAFTED WITH A REAL PASSION FOR HOSPITALITY AND SPANISH FOOD.

I REALLY HOPE YOU ENJOY YOUR TAPAS EXPERIENCE... THANKS FOR BEING PART OF MY JOURNEY.



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