

# Food List

3 Selected Dishes for £9.99

12 - 6pm daily. Please ask for details

# 1725

Bar. Tapas. Dining

## Accompaniments

DF = Dairy Free GF = Gluten Free  
(not including dipping sauces)

Pan Fresco		£2.00
Fresh bread with olive oil and balsamic vinegar		
Aceitunas	DF GF	£2.50
Mixed olives with lime, chilli & sundried tomatoes		
Boquerones	DF GF	£2.95
Unsalted white anchovies in olive oil		
Pan Español tradicional relleno con quesos Españoles y jamón serrano		£3.45
Traditional Spanish flatbread filled Spanish cheeses and hams		
Pan de ajo, albahaca y queso		£3.45
Garlic and basil bread, baked with Manchego cheese		

## Fish

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Boquerones Fritos	DF	£4.95
Deep fried whitebait served with fresh alioli		
Gambas Rebozadas	DF	£5.95
Lightly battered prawns, served with sweet chilli dip		
Calamares Abodados a la Plancha	DF GF	£5.60
Char-grilled squid with garlic, chilli and coriander		
Gambas al Pil Pil	DF GF	£5.45
Tiger prawns pan-fried with garlic and chilli oil & served on a crostini		
Mejillones en Vino Blanco	GF	£5.90
Mussels in a traditional white wine & cream sauce		
Rape y Pez Espada Envuelto en Jamon Serrano	GF	£6.95
Monkfish and swordfish pieces wrapped in Serrano ham, with caper butter		
Calamares Fritos	DF	£6.25
Deep-fried squid tentacles, served with alioli		
Pescados Mixtos (Fritura)	DF	£5.25
Lightly battered mixed fish served with a sweet chilli dip		
Vieiras con Chorizo	GF	£6.25
Seared scallops and chorizo, pan fried in white wine		
Sardinias Fritas	DF GF	£4.95
Whole pan fried sardines with roast garlic and rosemary		
Croquetas de Pescado	DF	£5.25
Seasonal fishcakes with a coriander, tomato & chilli salsa		

## Vegetarian

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Champiñones con ajo y pimentón, en salsa de crema y vino blanco		£4.95
Sauteed mushrooms with garlic and paprika, in a white wine and cream sauce		
Patatas con Puerros y Queso Manchego		£5.25
Sweet potato cakes with leeks and goats cheese, served with alioli		
Tortilla Española		£4.45
Traditional Spanish omelette with peppers, leeks and potatoes		
Queso Manchego Frito		£4.95
Deep-fried Spanish Goat's cheese with chilli chutney		
Fajita (Sofrito de verduras con queso)		£4.65
Sauteed mixed vegetables in a tortilla wrap, baked with manchego cheese		
Pincho Vegetal	DF GF	£4.25
Courgette, red pepper and mushroom kebabs served with alioli		
Pimientos Rellenos	GF	£4.95
Stuffed red peppers with Spanish cheese and sun-dried tomatoes		
Vegetales Mixtos	DF	£3.95
Mixed seasonal vegetables deep-fried in a light batter with a sweet chilli dip		
Patatas Bravas	DF	£3.65
Fried diced potatoes drizzled with our traditional Spanish tomato sauce, served with alioli		
Patatas Picantes con Queso		£4.05
Fried diced potatoes topped with melted cheese, served with alioli		
Patatas con ajo y pimentón	DF	£3.85
Fried diced potatoes with garlic and paprika, served with alioli		
Quesos Fritos		£4.95
A mixture of deep fried cheeses served with chilli dip		
Remolacha con Castañas	DF GF	£4.45
Roast beetroot pan fried with chestnuts, red onion, chilli and balsamic		
Bolas de arroz		£4.95
Fried savoury rice balls with a melting mozzarella centre		

Dessert menu available on request

## Meat

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Albondigas	DF	£5.45
Traditional pork meatballs in a Spanish bravas sauce		
Croquetas de pollo		£4.95
Home-made chicken croquettes served with alioli		
Pollo Paprika		£5.40
Oven roasted chicken in a white wine, tomato and paprika sauce		
Cazuela de Conejo		£5.25
Homemade rabbit casserole with garlic, paprika, onions and roast red peppers		
Solomillo de cerdo a la pimienta	GF	£6.95
Seared medallion of pork in a creamy peppercorn sauce		
Queso Manchego envuelto en jamón Serrano	GF	£5.95
Hot goats cheese parcels wrapped in Serrano ham, served with tomato salsa		
Higado de Pollo	GF	£5.65
Pan-fried chicken livers with a paprika and sherry sauce		
Tiras de Pollo	DF	£5.15
Strips of chicken fillet in oregano and chilli breadcrumbs with tomato salsa		
Chorizo en Vino Tinto	DF GF	£5.55
Chorizo pan-fried with rosemary and red wine		
Carne 1725	DF GF	£6.95
Strips of rump steak sauteed with onions, peppers, chilli and garlic		
Pincho de Pollo y Chorizo	DF GF	£5.95
Chicken, chorizo and roast red pepper skewers		
Fabada Asturiana	DF	£5.45
Famous homemade bean pot, served with chorizo, pancetta and tomatoes		
Tiras de Cordero	DF GF	£6.80
Strips of lamb, marinated with cumin, garlic and olive oil, with roast tomatoes and peppers		
Muslos de Pollo	DF GF	£5.95
Chicken thighs marinated with lemon and tarragon, served with roast Mediterranean vegetables		
Costillas de cerdo	DF GF	£5.95
Traditional tangy bbq baby pork ribs		

## Ensaladas

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Ensalada 1725	GF	£6.95
Char-grilled aubergines on a Spanish cheese and tomato salad drizzled with olive oil		
Ensalada de pimientos y boquerones	DF GF	£6.95
Roasted red pepper, anchovies and herbs with mixed leaves		
Ensalada Verde	DF GF	£5.45
Traditional green salad		
Ensalada de Cordero	DF GF	£7.95
Hot Lamb on a bed of mixed leaves and herbs		

## Paellas

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*(These may take slightly longer to cook and are prepared in a traditional pan to serve two)*

Paella Valenciana (Tradicional)	DF GF	£11.95
Traditional paella with chicken, chorizo and seafood		
Paella Vegetariana	DF GF	£10.95
A vegetarian version of Valencia's signature dish		

See our brand new Deli platter section and choose 2 Green & 2 Red items from today's selection for £7.95 (extra £2 cheeses & vegetables (green), £3 meats & fish (red) per item) Served with salad garnish and croutons  
(Examples: chorizo/Serrano hams/chicken/olives/anchovies/Goats cheese/Manchego/sun-dried tomatoes/prawns/crayfish/aubergine/pates etc)  
Ask at bar for more information

Bar 1725 has been named to reflect the tradition of this historic building. Licensee, Robert Armstrong, first traded ales on this site in 1725 and our name has been gained from this historic date. Throughout the years many changes have been made to the original public house, with the most recent refurbishment bringing back the true and beautiful character of the 500 year old building.