

CHRISTMAS MENU AT BAR 44 BRISTOL AVAILABLE FROM 30TH NOVEMBER - 23RD DECEMBER 2019

A MINIMUM OF 6 GUESTS & NEEDS TO BE ORDERED IN ADVANCE

THE MENU WILL BE FOR THE ENTIRE TABLE, THE ONLY EXCEPTION BEING ANY DIETARY REQUIREMENTS OR VEGETARIANS

TAPAS FEAST - £28 PER PERSON

Alex Gooch breads, Rama 44 olive oil v
Gordal olives, lemon, parsley garlic GF, v
Charcutería platters
Manchego, quince v

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Crispy hake, piquillo peppers
Moruños chicken, chorizo, spiced yoghurt, toasted almonds N
Jamón Ibérico croquetas
Pimentón spiced aubergine, pistachio, herbs, olives GF, v
Gem, apple & cured señorío cured salad, px dressing, migas v
Triple cooked potatoes, smoked bravas sauce, sherry alioli v, GF

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Chocolate truffles with sea salt GF, v

ROAST PLATTERS - £38 PER PERSON

Alex Gooch breads, Rama 44 olive oil v
Gordal olives, lemon, parsley garlic GF, v
Charcutería platters

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Crevettes, alioli, fresh lemon GF

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30 day dry-aged top rump of beef, chorizo yorkshire pudding
Overnight roast sidra belly pork, morcilla, apples
Triple cooked bravas, garlic, rosemary & thyme GF, v
Manchego cauliflower cheese v
Gem, apple & cured señorío cured salad, px dressing, migas v
Greens with jamón butter, roast heritage carrots

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Chocolate truffles, sea salt, olive oil GF, v

If you would like to add a cheese course to the above menus, there would be a supplementary charge of £5 per person

VEGETARIAN MENU AVAILABLE ON REQUEST TO REPLACE THE MENU ABOVE.

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

WE WILL REQUIRE A CREDIT CARD NUMBER TO SECURE THE TABLE, NOTHING WILL BE CHARGED TO THE CARD AT THE TIME OF BOOKING. FINAL NUMBERS WILL NEED TO BE CONFIRMED BY EMAIL BY 10 AM ON THE DAY OF THE PARTY, IT IS FOR THIS NUMBER YOU WILL BE CHARGED FOR IN FULL.

WWW.BAR44.CO.UK