



COMEDOR PRIVADO

Two underground bank vaults have been transformed into private dining rooms for groups up to 12 guests in each.

The sherry (Xixarito) and cava (Vilarnau) rooms reflect the history of the theme that they represent. Beautiful reclaimed tables, over-sized rugs on tiled floors, low ceilings, atmospheric lighting, candles and brass-studded chairs give the rooms a very intimate and cosy feel.

Both rooms are available for breakfast (from 8am - 11am), lunch (from 12 noon - 5pm) and dinner (from 6pm - midnight). The rooms are suited to private parties as they are to corporate bookings or all day meetings. They provide the perfect setting for entertaining clients, friends or family.

We have put together a selection of menus for your perusal. Specific dietary requirements can be accommodated and bespoke menus created to meet your needs. We have an exceptional drinks and wine list for you to choose from, we could also create a paired food and wine menu should you wish.

A separate children's menu is available, alternatively, older children could have a smaller portion of the main menu at a reduced price.

At lunchtime, should you wish to use the rooms for a meeting, we would be happy to discuss lunch served in the restaurant or in the other dining room if vacant.

If you would like to enquire or have a no obligation show around please call 03333 444049 option 4 or email us on bristol@bar44.co.uk



BREAKFAST MENU

All served on sharing platters

Severn & Wye smoked salmon, fresh lemon GF
Griddled pancetta, morcilla & chorizo GF
Roasted winter tomatoes & wilted spinach V, GF
Creamy scrambled eggs, black pepper & piquillo V, GF
Crispy patatas bravas V, GF
Sourdough toast, Spanish honey V

Tea, coffee, filtered water & fresh orange juice

£15 PER PERSON



DAILY DELEGATE RATE

Price includes the following:

- Private room hire between 8am & 5pm
- Unlimited tea, coffee
- Filtered sparkling & still water, cordials, mints
- Home-made cookies for mid-morning & afternoon break
- Ploughmans' lunch Spanish style
- Projector, screen & flip chart

Menu

- Charcutería selection GF
- Spanish cheese selection N
- Winter tomato & olive salad V, GF
- Señorio & apple salad V
- House pickles, chutneys & olives V, GF
- Freshly baked breads V

£25 PER PERSON
MINIMUM 5 GUESTS

Should you wish an alternative menu,
supplementary charges may apply

Breakfast options are also available on arrival at an additional charge - full breakfast at £12 per person, bacon rolls at £4 per person, breakfast pastries with honey & butter at £4 per person



EXPRESS LUNCH MENU

Sourdough, Rama 44 olive oil, alioli V
Gordal olives, house pickles V, GF
Charcutería selection

Dusted whole chipirón squid, mojo rojo, lime
Quince glazed belly pork, spiced aubergine, pomegranate GF
Braised beans, saffron, smoked ham hock, rainbow chard GF
Jamón ibérico croquetas

Seasonal tomatoes, avocado, herb migas V
Gem, apple, cured señorío salad, px dressing, coca migas V
Triple cooked potatoes, smokey bravas sauce, sherry alioli V, GF

Chocolate truffles, sea salt GF

Filtered sparkling & still water

€20 PER PERSON



MENÚ DE TAPAS

All sharing platters, served in courses

Sourdough, Rama 44 olive oil, alioli V

Gordal olives, house pickles V, GF

Charcutería selection

Baked Torta de Barros cheese, tomato relish V

Hand filleted Cádiz cured anchovies GF

Wild prawns a la plancha, confit shallot, garlic, chilli, lemon GF

Overnight lamb shoulder roll, morcilla de Burgos, sherry vinegar & mint alioli

Jamón ibérico croquetas

Basque cider poacher chorizo GF

Roast potatoes, lemon, fennel, garlic, thyme, rosemary, sherry alioli V, GF

Seasonal tomatoes, avocado, herb migas V

Gem, apple, cured señorío salad, px dressing, coca migas V

Chocolate truffles, sea salt GF

£38 PER PERSON



MENÚ DE FIESTA

All sharing platters, served in courses

Sourdough, Rama 44 olive oil, alioli V
Gordal olives, house pickles V, GF
Charcutería selection
Manchego, quince GF

Crevettes, alioli, lemon GF
Hand filleted Cádiz cured anchovies GF

Picanha of local salt-aged beef, mojo rojo, straw potatoes GF
Quince glazed belly pork, spiced aubergine, pomegranate GF
Jamón ibérico croquetas
Basque cider poached chorizo GF
Gem apple, cured señorío salad, px dressing, coca migas V
Heritage carrots, hazelnut, green herbs V, GF, N
Roast potatoes, lemon, fennel, thyme, rosemary, sherry alioli V, GF

Crema Catalana tart, orange curd yoghurt sorbet V

£45 PERSON

Add a regional Spanish cheese selection & accompaniments for £7 per person



SUNDAY ROAST SHARING MENU

Sourdough, Rama 44 olive oil, gordal olives V
Crevettes, alioli, fresh lemon GF
Hand filleted Cádiz cured anchovies GF

Sirloin of local salt-aged beef, chorizo Yorkshire puddings
Overnight roast sidra belly pork, apple, black pudding
Ibérico jamón fat roast potatoes, garlic, rosemary & thyme GF
Truffled manchego cauliflower cheese
Heritage carrots, hazelnut, green herbs V, GF, N
Seasonal greens V, GF

Crema Catalana tart, orange curd yoghurt sorbet V

£38 PER PERSON