

LA DESPENSA

SOME OF OUR FAVOURITE REGIONAL SPANISH PRODUCE, SERVED SIMPLY TO ENJOY WITH GREAT DRINKS.

PARA PICAR/BAR SNACKS

PAIR WITH A CRISP BEER, CAVA, DRY WHITE WINE, FINO OR MANZANILLA

Gordal olives v, GF	3.7
House pickles v, GF	3
Breads, Rama 44 olive oil v	3
Sobrasada, toasted sourdough, catalan honey	3.2
Smoked marcona almonds v, N	3.5
Caramelised hazelnuts v, N	3
Barbate sardine boquerones (3) GF	6
Padron peppers, sea salt v, GF	4.5

HAND CARVED JAMÓN

SOME OF THE WORLD'S BEST CURED HAM. WE OFFER 3 TYPES, FROM DIFFERENT REGIONS & AT DIFFERENT GRADES.

DO GUIJUELO, Jamón ibérico	9/14
30 months cured ham from Salamanca. intense & utterly unique	
DO LOS PEDROCHES, Jamón ibérico de Bellota	14/21.5
From Cordoba, up to 4 years curing. Sweet, nutty, an exceptional ham	
DO JABUGO, Jamón ibérico de Bellota 100%, 5J	16/25
Up to 5 years curing. The finest ham, incomparable taste & lingering aroma	
Plate of all 3 GF	21
Sample all three of these exceptional cured hams on the same plate	

REGIONAL CHARCUTERÍA

PAIR WITH FINO, AMONTILLADO OR OLOROSO SHERRY

Plate of regional cured cuts from producers we know and love, for their pure quality

8

CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Airas Moniz blue N, GF	5.5
Whipped Galician blue, chicory, walnut, apple, sherry	
Moluengo, Albacete N	6
Ash rind goats' cheese, beetroots, hazelnut	
Torta de Barros, Extremadura v	6
Meltingly soft, gooey & pungent. Tomato shallot relish, sourdough	
Cheese Selection N	12
5 regional Spanish cheeses, accompaniments, coca toasts	

DE LA COCINA

FROM THE KITCHEN, PREPARED AND COOKED TO ORDER. DISHES COME TO THE TABLE AS AND WHEN THEY ARE READY. IF YOU'D LIKE DISHES SERVED TOGETHER JUST ASK OUR STAFF WHEN YOU ORDER.

VEGETABLES & SALADS

Ensalada v	4.5
Gem, apple & cured señorío salad, px dressing, coca migas	
Tortilla v, GF	6.2
Piquillo, caramelised onion & arlington egg tortilla, served slightly runny	
Tomate v	6
Winter tomato, cornicabra olive, crispy torta de Barros cheese	
Zanahorias v, N, GF	6.2
Caramelised heritage carrots, hazelnut & green herbs	
Patatas bravas v, GF	4
Triple cooked potatoes, smokey bravas sauce, sherry alioli	
Mushroom v, GF	5.8
King oyster mushroom a la plancha, pisto	

FISH AND SEAFOOD

Ensalada de gamba GF	6.7
Smoked paprika alioli potato salad, wild prawns	
Merluza y berberechos GF	7.5
Hake a la plancha, cockles, fino sherry, green sauce	
Caballa, ajo blanco N	6.5
Mackerel, watercress ajo blanco, orange, toasted almond	
Dorada GF	7
Citrus cured sea bream, avocado, cucumber	
Puntillitas y bacalao	6.5
Crispy whole baby squid & cod cheek, mojo rojo, lime	

MEAT

Habas GF	6
Saffron & smoked ham hock braised judion beans	
Bocadillo	4.5ea
Overnight lamb shoulder roll, morcilla de Burgos, sherry vinegar, mint alioli	
Croquetas	5.8
Pot roast chicken croquetas, mojo rojo	
Rabo de toro	7
Roast piquillo peppers (2) stuffed with oloroso braised oxtail	
Arroz de chistorra con chicharrones	6
Chistorra & jamón braised bomba rice, crispy pork belly	

MEAT RACIONES / SHARING PLATES

MAINS SIZED DISHES, TO SHARE

Cerdo GF	18
Sidra roast duroc pork belly	
Solomillo N	25
Sirloin of salt aged local beef, truffled manchego, romesco	

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A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL TABLES. ALL GRATUITIES AND SERVICE CHARGES GO DIRECTLY TO OUR SUPERB STAFF!

NUTS ARE USED EXTENSIVELY THROUGHOUT THE RESTAURANT, IN OUR DISHES, THE KITCHEN & IN OUR DRINKS. PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES.



DON'T FORGET TO CHECK OUT THE DRINKS MENU FOR MORE EXCELLENT POST TAPAS GIN AND TONICS, SHERRIES AND COCKTAILS.

DESSERTS

INSPIRED BY SPANISH CLASSICS & EXCEPTIONAL PRODUCE

Tarta v	6
Crema Catalana tart, orange curd yoghurt sorbet	
Bizcocho n	6
Valencian orange & almond cake, seasonal ripple ice cream, poached fruits	
Trifle	6
Mango, sherry & chocolate trifle	
Trufas GF	6
Dark chocolate truffles with a side of Pedro Ximénez sherry	

HOMEMADE ICES

Orange curd yoghurt sorbet v, GF
Seasonal berry ripple ice-cream v, GF
Chocolate truffle ice cream v, GF
PX espresso martini ice-cream v, GF

2.5 each or a selection of 3 for 7

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WEEKDAY LUNCH

Monday–Friday* 2 dishes for £7.5 (available 12pm – 5pm) weekday express lunch menu. Perfect for on the run or a great value mid-week lunch with friends.

*Restrictions apply

SUNDAYS

Treat yourself to our Spanish Sunday sharing feast. Book a table now for a great alternative Sunday roast.

VILARNAU & XIXARITO ROOMS

Special occasion coming up? Our private dining rooms are available for hire for parties up to 12.

POST FEAST DRINKS

PERFECT AFTER LUNCH, DINNER OR ANY GRAZING IN BETWEEN

SPANISH SERVES

Zoco Pacharán, 50ml	3.5
Navarre Sloe liqueur from the Basque Country	
Ponche Caballero, 50ml	4
Famous digestif from El Puerto de Santa Maria — sherry & brandy, sweetened with orange & herbs	
Licor 43, 25ml	3
Sweet liqueur made with 43 different aromatics	

COCKTAILS

PLEASE SEE OUR DRINKS MENU FOR A FULL LIST THESE THOUGH ARE PERFECT POST EATING

Café Solo Martini	8.5
Vanilla Finlandia vodka, local roast espresso, licor 43, px sherry	
Sherry Trifle n	8
Brockmans gin, Micaela cream sherry, raspberry, flaked almond, cream	
Avocado & Green Apple Smash	8.5
Haymans Royal Dock gin, avocado, Tio Pepe fino, citrus	
Piquillo Pepper Fix	8
Chipotle chilli El Jimador Blanco tequila, piquillo pepper, Cointreau, agave nectar	

SPANISH BRANDY

Soberano, 5yr Reserva, 36% Jerez	3
Veterano, Solera, 36% El Puerto	3
Torres 10-yr G. Reserva, 38% Barcelona	3
Torres Jaime 1, 30-yr, 38% Barcelona	7
Carlos 1, 12-yr Reserva, 38% Jerez	4.5
Lepanto, Oloroso Viejo, 36% Jerez	8

COFFEE, TEA, HOT CHOCOLATE

Espresso, cortado or your favourite extraction, using our bespoke roast from the Extract Coffee Roasters, Bristol

Loose leaf teas

El Canario hot chocolate

The most incredible Spanish hot chocolate from the Sierra de Gredos Mountains in the Province of Ávila. Gredos Norte is a third-generation family producer. We have used this hot chocolate for over 16 years

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