

CELEBRATE BEAUJOLAIS DAY WITH A DIFFERENCE AT BAR 44 CARDIFF!!

THURSDAY 21ST NOVEMBER 2019

GUESTS TO ARRIVE AT 12.30PM FOR DRINKS IN THE BAR, ALL TABLES TO BE SEATED FOR LUNCH BY 1.30PM

LIVE MUSIC COMMENCING AT AROUND 5PM

A STUNNING TAPAS FEAST WITH A HALF BOTTLE OF BERONIA RIOJA PER PERSON £60 PER PERSON

Alex Gooch sourdough breads, oils, sea salt (V)
Gordal olives, lemon, black pepper & parsley (V, GF)
Charcuterie selection

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Crevettes, fresh lemon, alioli
Hand filleted Cádiz cured anchovies

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Sidra slow roast belly pork, apple ajo blanco (N)
Garlic & thyme roast chicken thigh, sobrasada, almonds, spice yoghurt (N)
Confit duck & morcilla burger, piquillo ketchup, chicory, orange
Seasonal tomato, crispy chickpea, cured señorío cheese (V)
Triple cook potatoes, smokey bravas sauce, sherry alioli (V, GF)

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Manchego, quince, rosemary crackers

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Chocolate & sea salt truffles (V)

CAPELAS (BASQUE BERETS) AND A GREAT TIME INCLUDED!
EMAIL THE TEAM ON : [CARDIFF@BAR44.CO.UK](mailto:cardiff@bar44.co.uk) FOR ALL ENQUIRIES
PLEASE NOTE THAT WE WILL REQUIRE PAYMENT IN FULL FOR YOUR PARTY BY 31ST OCTOBER 2019,
INVOICE DETAILS WILL BE REQUIRED WHEN BOOKING

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

IF YOU HAVE ANY VEGETARIANS OR DIETARY REQUIREMENTS ON YOUR TABLE, PLEASE ADVISE US WHEN BOOKING

[WWW.BAR44.CO.UK](http://www.bar44.co.uk)