

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

Habas fritas v	2
Kikos v	2
Roast organic almonds v, GF, N	3.2
House pickles v, GF	3
Padron peppers, sea salt v, GF	4.5
Gordal Olives, Carmona v, GF	3.7
Hand filleted Cádiz cured anchovies GF	4.5
Crispy fried whole baby camarones shrimp	4

HAND CARVED JAMÓN

PERFECT WITH A FINO, AMONTILLADO OR OLOROSO SHERRY

Jamón serrano, DO Teruel GF	6.8
From the Mata brothers, Spain's finest white pig serrano ham	
Jamón ibérico de bellota, DO Los Pedroches GF	12.5
Some of the world's finest ham. Pure acorn fed, 3-4 years cured	
Best of both GF	9.5
A taste of both of the above on the same plate	

CHARCUTERÍA

PAIR WITH FINO, AMONTILLADO OR OLOROSO SHERRY

Morcón ibérico de bellota, Los Pedroches GF	4.2
Pure acorn fed whole muscle chorizo ibérico	
Wild boar salchichón, Extremadura GF	3.8
Wild boar & herb salami	
Lomo cabacero, Teruel GF	4
Cured Duroc pork loin	
Cecina, León-Asturias GF	4.5
Air dried smoked beef, from 10 year old Rubia Gallega	
Selection of the above GF	9.5

CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Señorio de Zuheros v	4.3
Semi cured ewes' milk cheese. Fruity, nutty, addictive	
Molengo, Albacete	4.9
Raw goats' cheese, vegetable ash rind, 20 day aged, slight spice	
Mahon, Menorca	4.5
Semi cured washed rind cows' cheese. Sharp, buttery, crumbly	
Torta de barros, Extremadura v	5.5
Meltingly soft, gooey and pungent. Served slightly warm	
Cabrales, DOP Asturias N	4.8
Incredible blue cheese, creamy, piquant, cave matured	
Cheese selection with accompaniments N	12

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

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.

BREADS

Sourdough breads, Rama 44 olive oil, sea salt v	3.7
Pan con tomate—toasted sourdough, tomato, olive oil v	2.5
Sobrasada, toasted sourdough, Catalan honey	3.2
Pan con tomate with jamón	4

VEGETABLES

Caramelised carrots, pine nut & oloroso dressing, pomegranate, sumac v	5.5
Triple cooked patatas bravas, sherry alioli v, GF	4
Seasonal tomatoes, fino gazpacho, crispy capers v	5.5
Classic tortilla, served slightly runny v, GF	5
Pimentón aubergine, pistachio, chilli, olive, yoghurt dressing v, N, GF	5
Beetroots, La Bauma goats' curd, hazelnut, fig GF, N	5.5
Seasonal leaf ensalada, sherry vinaigrette, señorío curado v, GF	4

FISH AND SEAFOOD

Crispy hake, alioli, capers, herbs	6.5
Cuttlefish black rice, tempura octopus	7
Seared spiced tuna, mojo rojo, samphire GF	8
Roast cod, jamón ibérico crema, piperrada GF	6.5
Squid a la plancha, cockles, fino, ajillo GF	7
Wild prawns a la plancha, confit shallot, garlic, pimentón GF	7.5

MEAT

Quince & sherry vinegar glazed duroc pork rib, piquillo sofrito GF	5.9
Seared Welsh beef fillet, caramelised onion, truffle manchego GF	8.5
Confit moruños chicken, sobrasada, mojo verde GF	6
Jamón ibérico croquetas	5.5
Confit duck & morcilla burger, piquillo ketchup, apple, fennel	4
Overnight braised lamb neck, celeriac, girolles GF	8.5

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 & TONICS, VERMÚTS, SHERRIES & COCKTAILS.

SWEET TREATS

House chocolate truffles, side of pedro ximénez sherry V, GF	6
Crema catalana custard tart, lime & tonka bean sorbet V	6
Caramelised pear, sherried date cake, pear sorbet	6.5
Apple and rama 44 olive oil cake, candied walnut, maple frosting crème fraîche V, N	6
Poached nectarine, blackberry fool, hazelnut crumble N	5.5

HOMEMADE ICES

Pear sorbet V, GF	
Lime & tonka bean sorbet GF	
Chocolate ice cream drizzled with px sherry V, GF	
Roast marcona almond & salted caramel ice cream V, GF, N	
	2.5 each or a selection of 3 for 7

CHEESE

Selection with accompaniments N	12
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COFFEE

Espresso & speciality coffee available using our bespoke roasts from Welsh Coffee Company, Ogmores by Sea.

Please note we serve our coffee with a caramelised almond on the side.

AFTER-DINNER DRINKS

SPANISH SERVES

Zoco Pacharán, 50ml	3.2
Navarre Sloe liqueur from the Basque Country. Served over ice.	
Ponche Caballero, 50ml	4
Famous digestif from El Puerto de Santa Maria — sherry & brandy, sweetened with orange & herbs.	
Licor 43, 25ml	2.95
Sweet liqueur made with 43 different aromatics, vanilla & citrus—lovely over ice.	

SPANISH BRANDY

103 'White Label', 36% El Puerto	2.75
Soberano, 5yr Reserva, 36% Jerez	2.9
Veterano, Solera, 36% El Puerto	2.9
Torres 10-yr G. Reserva, 38% Barcelona	3
Torres Jaime 1, 30-yr, 38% Barcelona	6.95
Carlos 1, 12-yr Reserva, 38% Jerez	4.25
Lepanto, Oloroso Viejo, 36% Jerez	7.85

WEEKDAY LUNCH

Monday to Friday* 2 dishes for £8 (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.

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GLUTEN FREE, VEGETARIAN DISHES AND DISHES CONTAINING NUTS ARE NOTED BESIDE EACH ITEM WITH A GF, V OR N RESPECTIVELY. PLEASE ASK IF YOU WOULD LIKE TO SEE OUR VEGAN OPTIONS. ALLERGY FILE AVAILABLE ON REQUEST. IF YOU HAVE A SERIOUS ALLERGY PLEASE NOTIFY THE DUTY MANAGER.

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