

## 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	3.5
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

### 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

### HAND CARVED JAMÓN

PERFECT WITH A FINO, AMONTILLADO OR OLOROSO SHERRY

Jamón serrano, DO Teruel GF	7
From the Mata brothers, Spain's finest white pig serrano ham	
Jamón ibérico de bellota, DO Los Pedroches GF	13
Some of the world's finest ham. Pure acorn fed, 3-4 years cured	
Best of both GF	10
A taste of both of the above on the same plate	

### CHARCUTERÍA

PAIR WITH FINO, AMONTILLADO OR OLOROSO SHERRY

Morcón GF Pure acorn fed whole muscle chorizo ibérico	4.5
Salchichón GF Wild boar & herb salami	4
Lomo cabacero GF Cured Duroc pork loin	4
Cecina GF Air dried smoked beef, from 10 year old Rubia Gallega	4.75
Selection of the above GF	9.5

### CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Señorio de Zuheros v 12 months cured Córdoba ewes' milke cheese	5
Moluengo Ash rind Albacete goats' cheese	5
Mahon Crumbly Menorcan cows' cheese.	5
Torta de Barros v Soft, warm & pungent torta cheese	6.5
La Peral n Creamy slightly blue from Asturias	5
Cheese selection with accompaniments n	12

## 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

Zanahorias v	6
Caramelised carrots, pine nut & oloroso dressing, pomegranate, sumac	
Patatas Bravas v, GF	4
Triple cooked patatas bravas, sherry alioli	
Tortilla v, GF	5.5
Classic tortilla, served slightly runny	
Berenjena v, n, GF	5
Pimentón aubergine, pistachio, chilli, olive, yoghurt dressing	
Remolacha GF, n	5.5
Beetroots, La Bauma goats' curd, hazelnut, fig	
Ensalada v	6
Winter tomatoes, crispy Navarra chickpeas, señorío curado	

### FISH AND SEAFOOD

Merluza	6.5
Crispy hake, alioli, capers, herbs	
Arroz Negro	7
Cuttlefish black rice, tempura octopus	
Atún GF	8
Seared spiced tuna, mojo rojo, samphire	
Dorada GF	7.5
Sea bream a la plancha, cecina & beetroot ensalada	
Calamares GF	7.5
Squid a la plancha, cockles, fino, ajillo	
Gambas GF	7.5
Wild prawns a la plancha, confit shallot, garlic, pimentón	

### MEAT

Cerdo n	6.5
Quince & sherry glazed Duroc pork belly, apple ajo blanco	
Ternera GF	8.5
Seared Welsh beef fillet, caramelised onion, truffle manchego	
Pollo GF	6
Confit moruños chicken, mojo verde, spiced herb yoghurt	
Croquetas	5.5
Jamón ibérico croquetas	
Pato	4ea
Confit duck & morcilla burger, piquillo ketchup, chicory, orange	
Cordero	8.5
Overnight braised lamb neck, celeriac, wild mushroom	

NUTS ARE USED EXTENSIVELY THROUGHOUT THE RESTAURANT, IN OUR DISHES, THE KITCHEN & IN OUR DRINKS.

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES.

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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!



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

## DESSERTS

INSPIRED BY SPANISH CLASSICS & EXCEPTIONAL PRODUCE

<b>Trufas</b> <b>V, GF</b>	6
House chocolate truffles, side of pedro ximénez sherry	
<b>Tarta</b> <b>V</b>	6
Crema catalana custard tart, lime & tonka bean sorbet	
<b>Pera y Dátil</b>	6.5
Caramelised pear, sherried date cake, pear sorbet	
<b>Tarta de Manzana</b> <b>V, N</b>	6
Apple and rama 44 olive oil cake, candied walnut, maple	
<b>Naranja &amp; Ruibarbo</b> <b>N</b>	5.5
Blood orange & moscatel, rhubarb fool, hazelnut crumble	

## HOMEMADE ICES

<b>Pear sorbet</b> <b>V, GF</b>
<b>Lime &amp; tonka bean sorbet</b> <b>GF</b>
<b>Chocolate ice cream drizzled with px sherry</b> <b>V, GF</b>
<b>Roast marcona almond &amp; salted caramel ice cream</b> <b>V, GF</b>

2.5 each or a selection of 3 for 7

## CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

<b>Selection</b> <b>V</b>	12
5 beautiful regional Spanish cheeses, accompaniments	
<b>Señorio de Zuheros</b> <b>V</b>	5
12 months cured Coórdoba ewes' milk cheese	
<b>Moluengo</b>	5
Ash rind Albacete goats' cheese	
<b>Mahon</b>	5
Crumbly Menorcan cows' cheese	
<b>Torta de barros</b> <b>V</b>	6.5
Soft, warm & pungent torta cheese from Extremadura	
<b>La Peral</b> <b>N</b>	5
Creamy blue from Asturias	

### 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.

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

## POST FEAST DRINKS

PERFECT AFTER LUNCH, DINNER OR ANY GRAZING IN BETWEEN

### SPANISH SERVES

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

## COCKTAILS

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

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

## SPANISH BRANDY

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

## COFFEE, TEA, HOT CHOCOLATE

Espresso, cortado or your favourite extraction, using our bespoke roast from the Welsh Coffee Company

Loose leaf Canton 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

