

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

Frutos secos v, GF, N	2.5
Mixed toasted nuts, corn, chickpeas, broad beans	
Almonds v, GF, N	3.5
Roast salted Catalan almonds	
House pickles v, GF	3
Sweet pickled peppers, baby gherkins, caperberries	
Gordal olives, Carmona v, GF	3.8
Giant marinated queen olives	

BREADS/TOASTS

Alex Gooch sourdough breads v	3.7
Rama 44 olive oil, sea-salt	
Pan con tomate v	2.5
Toasted sourdough, garlic, tomato, olive oil	
Pan con tomate with jamón	5
As above, topped with hand carved jamón	
Sobrasada ibérica & honey on toast	3.7
Soft Mallorcan black pig chorizo, Catalan rosemary honey	

HAND CARVED JAMÓN

PERFECT WITH A FINO, AMONTILLADO OR OLOROSO SHERRY

Jamón serrano, DO Teruel GF	7.5
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	

REGIONAL CHARCUTERÍA

PAIR WITH FINO, AMONTILLADO OR OLOROSO SHERRY

Plate of regional cured cuts from producers we know and love, for their pure quality	9.5
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REGIONAL CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Selection N	12
Plate of top quality regional cheeses with accompaniments & baked coca toasts. Chosen from small batch producers from all over Spain.	
Baked Torta de barros to share v	9
Goey pungent Extremadura cheese, tomato shallot relish	

WEEKDAY LUNCH 12PM - 5PM

Two dishes from toasts or classics sections for £8

*Restrictions apply

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!

DE LA COCINA

FROM THE KITCHEN, PREPARED AND COOKED TO ORDER. DISHES COME TO THE TABLE AS AND WHEN THEY ARE READY.

CLASSICS

Patatas Bravas v, GF	4.2
Triple cooked potatoes, smokey bravas sauce, sherry alioli	
Tortilla v, GF	5.9
Classic individual tortilla, served slightly runny	
Padron Peppers v, GF	4.5
Galician green peppers, sea salt. Some hot, some not	
Boquerones GF	4.8
Hand filleted Cádiz cured anchovies	
Merluza	6.5
Crispy hake, alioli, herbs, capers	
Camarones	5
Crispy fried whole baby wild camarones shrimp	
Croquetas	5.8
Jamón ibérico croquetas	
Chorizo GF	6.5
Basque cider poached chorizo	

SEASONAL

Beetroots GF	6
Sherry vinegar beetroot, whipped La bauma goats' curd, pipas, sherry caramel	
Carrots v	6
Roast caramelised heritage carrots, radish, pine nut & oloroso cream, sumac	
Aubergine v, GF, N	5.5
Pimentón spiced aubergine, pistachio, olive, herb yoghurt	
Ensalada v	6
Seasonal tomato, crispy Navarran chickpeas, cured señorío	
Dorada GF	7.5
Sea bream a la plancha, cecina, peas, gem, ink alioli	
Chipirones GF	8
Chipirón squid a la plancha, cockles, albariño, sea herbs	
Tuna GF	9
Spiced tuna, avocado, courgette & crab	
Gambas GF	7.5
Whole wild prawns a la plancha, confit garlic, chilli, pimentón	
Duroc pork N	6.7
Quince glazed slow roast belly, apple ajo blanco	
Beef GF	8.5
Welsh rump cap a la plancha, watercress, truffled manchego	
Pollo al ajillo GF, N	6.5
Garlic & thyme roast chicken thigh, chistorra, spiced yoghurt, almond	
Duck	4.5ea
Confit duck & smoked morcilla burger, piquillo ketchup, chicory, orange	
Lamb	8.7
Overnight sherry braised lamb neck, butternut squash, watercress salsa verde	



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

Trufas V, GF	6
House chocolate truffles, side of pedro ximénez sherry	
Tarta V	6
Crema catalana custard tart, lime & tonka bean sorbet	
Pear & Rama 44 olive oil cake	6.5
Caramelised pear, pear sorbet	
Orange & Rhubarb N	5.5
Blood orange & moscatel, rhubarb fool, hazelnut crumble	

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

REGIONAL CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Plate of top quality regional cheeses with accompaniments & baked coca toasts. Chosen from small batch producers from all over Spain. **N** 12

WEEKDAY LUNCH

Monday to Friday* any 2 dishes for £8 from the bread or classics section. 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.

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	
Pineapple & Blood Orange Daiquiri	9
Plantation pineapple rum, Solerno blood orange, 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 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

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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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