

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
Sweet pickled peppers V, GF	2.9
Roast almonds V, GF, N	3.3
Gordal olives V, GF	3.7
Hand filleted Cádiz cured anchovies GF	4.5

HAND CARVED JAMÓN

PERFECT WITH A FINO, AMONTILLADO OR OLOROSO SHERRY

Jamón serrano DO Teruel GF	7
From the Mata brothers, we think this is the finest cured white pig ham	
Jamón ibérico de Bellota, DO Los Pedroches GF	13
4 years cured, considered one of the world's finest acorn fed hams	
Best of both GF	10
Sample both 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	9
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CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Baked torta de Barros, Extremadura V	6
Meltingly soft, pungent & gooey. Tomato shallot relish, sourdough	
Balanchares, Córdoba N, GF	5.8
Goats' cheese, orange, fennel, hazelnut	
Cheese selection N	12
5 regional Spanish cheeses, accompaniments, coca toasts	

DE LA COCINA

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

BREADS

Pan con tomate—toasted sourdough, tomato, olive oil V	2.5
Alex Gooch breads, Rama 44 olive oil V	3.7
Pan con tomate with jamón	4

VEGETABLES

Triple cooked patatas bravas, sherry alioli V	4
Padron peppers, rama 44 olive oil, seasalt V, GF	4.5
Roast squash, chard, walnut, sherry syrup V, GF, N	5
Persimmon, apple, hazelnut, pomegranate & manchego salad V, GF, N	6
Classic tortilla, served slightly runny V, GF	5
Wild mushrooms, oloroso, garlic, spinach V, GF	6.5

FISH AND SEAFOOD

Spiced tuna, ajo blanco, sesame N	8
Crispy hake, alioli, herbs, capers	6.5
Clams, chorizo, fino GF	8.5
Salt cod brandada fritters, orange alioli, honey	5.5
Griddled wild prawns, chilli, garlic GF	7.5
Sea bream, jamón butter, samphire, crispy camarones	7

MEAT

Cider poached chorizo GF	6
Jamón ibérico croquetas	5
Braised ox cheek bomba rice, morcilla de Burgos GF	8
Duck leg tart, pedro ximénez, grapes, fennel	8
Moruños chicken, sobrasada, spiced yoghurt, almond GF, N	7
Pancetta braised manteca beans, lamb rump, salsa verde 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.

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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!



SWET TREATS

Dark chocolate truffles, side of pedro ximénez sherry V, GF	6.5
Roast apple crema catalana, apple ensalada V, GF	6
Catalan chestnut honey baked cheesecake, cherry sorbet V, N	6
Valencian orange & almond cake, orange, creme fraiche V, N	6

HOMEMADE ICES

Cherry sorbet V, GF	
Roast marcona almond & caramel V, GF, N	
Vanilla with px sherry V, GF	
	2.5 each or a selection of 3 for 7
Childrens vanilla ice cream V, GF	2.5

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

La Copa, 75ml	5
Aged in sherry casks, with botanicals such as cloves, orange & cinnamon. Over ice with orange & an olive, optional soda.	
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-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

We create special dishes every Sunday for you to share (or keep to yourself) based on Spanish roast meat.

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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