

## 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

|  |     |
|--|-----|
| Mixed toasted broad beans, corn & chickpeas <b>V, GF</b> | 2.5 |
| Roast Almonds <b>V, GF, N</b>                            | 3.5 |
| House Pickles <b>V, GF</b>                               | 3   |
| Gordal olives <b>V, GF</b>                               | 3.7 |

### BREADS & TOASTS

|   |     |
|---|-----|
| Alex Gooch sourdough breads, Rama 44 olive oil, sea salt <b>V</b> | 3.7 |
| Pan con tomate <b>V</b>   | 2.5 |
| Pan con tomate with jamón ibérico                                 | 6.5 |
| Sobrasada ibérica & honey on toast                                | 3.5 |
| Crab toasts, apple & fennel                                       | 7   |
| Torta de Barros, tomato chutney, toast <b>V</b>                   | 6.5 |

### CHARCUTERÍA & JAMÓN

PERFECT WITH A FINO, AMONTILLADO OR OLOROSO SHERRY

|  |    |
|--|----|
| jamón ibérico, DO Los Pedroches <b>GF</b>  | 9  |
| Hand carved grain & acorn fed ibérico ham from Córdoba                                     |    |
| Mixed charcutería <b>GF</b>  | 12 |
| Plate of regional cured cuts from some of our favourite producers, including jamón Ibérico |    |

### CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

|   |    |
|---|----|
| Regional selection <b>N</b>   | 12 |
| Served toasted crystal bread & accompaniments   |    |
| Cheeses will change from month to month with what's best now. Chosen from small batch producers from all over Spain, based on pure quality. |    |

#### WEEKDAY LUNCH

Any dish from the classic or bread section  
£8 for two dishes

Available Monday - Friday 12pm - 5pm

\*Restrictions apply

## 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.

### 44 CLASSIC TAPAS

TAPAS DISHES WE STARTED OUT WITH IN 2002, SPANISH RECIPES ADAPTED & PERFECTED OVER TIME

|  |     |
|--|-----|
| Patatas Bravas, alioli <b>V, GF</b>                                  | 4   |
| Triple cooked patatas bravas, smokey bravas sauce, sherry alioli     |     |
| Padron peppers <b>V, GF</b>  | 4.5 |
| Galician green peppers, sea salt. Some hot, some not!                |     |
| Tortilla <b>V, GF</b>  | 5.5 |
| Classic tortilla individually cooked to order, served slightly runny |     |
| Puntillitas  | 6.5 |
| Crispy whole baby squid, mojo rojo, lime                             |     |
| Boquerones <b>GF</b>   | 4.5 |
| Hand filleted Cádiz cured anchovies                                  |     |
| Merluza  | 6.5 |
| Crispy hake, alioli, herbs, capers                                   |     |
| Croquetas  | 5.7 |
| Jamón ibérico croquetas  |     |
| Chorizo  | 6.5 |
| Basque cider poached chorizo   |     |

### SEASONAL TAPAS

|   |     |
|---|-----|
| Balanchares <b>N, GF</b>  | 5.8 |
| Goats' cheese, orange, fennel, hazelnut                         |     |
| Calabaza <b>V, GF, N</b>  | 5   |
| Roast squash, chard, walnut, sherry syrup                       |     |
| Champiñones <b>V, GF</b>  | 6.5 |
| Wild mushrooms, oloroso, garlic, spinach                        |     |
| Ensalada <b>V, GF, N</b>  | 6   |
| Apple, hazelnut, pomegranate & manchego salad                   |     |
| Bacalao   | 5.5 |
| Salt cod brandada fritters, orange alioli, cucumber salsa       |     |
| Dorada  | 7   |
| Sea bream, crab butter, samphire                                |     |
| Gambas <b>GF</b>  | 7.5 |
| Whole wild prawns a la plancha, confit garlic & chilli          |     |
| Almejas <b>GF</b>   | 8.5 |
| Clams, chorizo, albariño  |     |
| Cerdo   | 6.5 |
| Cured & slow roast Duroc pork belly, morcilla, apple ajo blanco |     |
| Carrillada <b>GF</b>  | 8   |
| Oloroso braised ox cheek, bomba rice                            |     |
| Pollo <b>GF, N</b>  | 7   |
| Moruños chicken, sobrasada, spiced yoghurt, almond              |     |
| Cordero   | 8.5 |
| Crispy lamb breast, mojo verde                                  |     |

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

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES.

[BAR44.CO.UK](http://BAR44.CO.UK)

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

|  |     |
|--|-----|
| Trufas <b>V, GF</b>                                    | 6.5 |
| Dark chocolate truffles, side of pedro ximénez sherry  |     |
| Crema Catalana <b>V, GF</b>                            | 6   |
| Roast apple crema catalana, apple ensalada             |     |
| Tarta de Queso <b>V, N</b>                             | 6   |
| Catalan chestnut honey baked cheesecake, cherry sorbet |     |
| Bizcocho <b>V, N</b>                                   | 6   |
| Valencian orange & almond cake, orange, crème fraîche  |     |

## HOMEMADE ICES

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

## CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

|   |    |
|---|----|
| Regional selection <b>N</b>                   | 12 |
| Served toasted crystal bread & accompaniments |    |

## 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.

## 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 <b>N</b>  | 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 use this hot chocolate for over 16 years

BAR44.CO.UK

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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