

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 Mixed toasted broad beans, corn & chickpeas	2.5
Almonds V, GF, N Roast salted Catalan almonds	3.5
House Pickles V, GF Sweet pickled peppers, baby gherkins, caperberries	3
Gordal olives, Carmona V, GF Giant marinated queen olives	3.8

BREADS & TOASTS

Alex Gooch sourdough bread V Rama 44 olive oil, sea salt	3.7
Pan con tomate V Toasted sourdough, garlic, tomato, olive oil	2.5
Pan con tomate with jamón ibérico As above, topped with hand carved jamón ibérico	6.5
Sobrasada ibérica & honey on toast Soft Mallorcan black pig chorizo, Catalan rosemary honey	3.7
Crab toasts Horseradish, apple & fennel	7

CHARCUTERÍA & JAMÓN

PERFECT WITH A FINO, AMONTILLADO OR OLOROSO SHERRY

Jamón ibérico, DO Los Pedroches GF Hand carved grain & acorn fed ibérico ham from Córdoba	9
Mixed charcutería GF Plate of regional cured cuts from some of our favourite producers	9.5

CHEESE

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Regional selection N Served toasted crystal bread & accompaniments	12
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.	
Torta de Barros, toast V Goopy pungent Extremadura cheese, tomato & shallot relish	6.5

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 V Triple cooked patatas bravas, smokey bravas sauce, sherry alioli	4.2
Padron peppers V, GF Galician green peppers, sea salt. Some hot, some not!	4.5
Tortilla V, GF Classic tortilla individually cooked to order, served slightly runny	5.9
Puntillitas Crispy whole baby squid, mojo rojo, lime	6.5
Boquerones GF Hand filleted Cádiz cured anchovies	4.8
Merluza Crispy hake, alioli, herbs, capers	6.5
Croquetas Jamón ibérico croquetas	5.8
Chorizo Basque cider poached chorizo	6.5

SEASONAL TAPAS

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



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

DESSERTS

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

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

ENJOY WITH A DRY AMONTILLADO OR PALO CORTADO SHERRY

Regional selection N	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 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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