



BAR 44 BRISTOL

FESTIVE SHARING MENUS FOR LARGE GROUPS

£32PP MENU

A SELECTION OF SMALL PLATES

SOURDOUGH BREAD, OLIVE OIL
GORDAL OLIVES
CURED MEAT SELECTION
PADRÓN PEPPERS

CHICKEN, ROAST GARLIC, STICKY SHERRY GLAZE
JAMÓN IBÉRICO CROQUETAS
PATATAS BRAVAS, SHERRY ALIOLI
CHORIZO POACHED IN CIDER
SEASONAL SALAD

OR

£46PP MENU

A SELECTION OF SMALL & LARGE PLATES

SOURDOUGH BREAD, OLIVE OIL
GORDAL OLIVES
CURED MEAT SELECTION
MANCHEGO CHEESE, HONEY, ROSEMARY CRACKERS

PRAWNS, GARLIC, CHILLI, OLIVE OIL
DRY AGED RUMP STEAK, ROAST GARLIC
PATATAS BRAVAS, SHERRY ALIOLI
WINTER TOMATO SALAD, OLIVE CRUMB
CAESER GEM & MANCHEGO SALAD

TERMS & CONDITIONS

TABLES OF 10 & OVER ARE REQUIRED TO SELECT ONE OF THESE MENUS. ALTERNATIVE DISHES ARE PROVIDED FOR VEGETARIAN/VEGAN/GLUTEN INTOLERANT GUESTS. MENUS MUST BE PRE-ORDERED & WITHIN A MINIMUM OF 48 HRS BEFORE YOUR RESERVATION. FINAL NUMBERS, DIETARY REQUIREMENTS & SUPPLEMENTS MUST BE CONFIRMED A WEEK PRIOR. CARD DETAILS ARE REQUIRED ON BOOKING & FULL PAYMENT IS TAKEN A WEEK IN ADVANCE. A DISCRETIONARY SERVICE CHARGE IS ADDED TO YOUR BILL & GOES DIRECTLY TO OUR AMAZING TEAM.

DRINKS

PRE ORDER FOR ARRIVAL

SPARKLING

VILARNAU CAVA £37

WHITE & ROSÉ WINE

VALLEMAYOR SAUVIGNON, WHITE RIOJA £29

UVA 44 BLANCO, RIBEIRO £37

LUSCO ALBARIÑO, RÍAS BAIXAS £45

VALLEMAYOR ROSÉ RIOJA £29

VDV PINOT NOIR ROSÉ £36

RED WINE

VALLEMAYOR RED RIOJA £29

UVA 44 TINTO, JUMILLA £37

BERONIA RESERVA RIOJA £50

SANGRIA JUGS

RED BERRY £32

PINEAPPLE & PASSIONFRUIT £34

PORNSTAR £34

PINK LEMONADE £34

SPICY SANGARITA £36

COCKTAILS

SPICY MARGARITA £10.5

SOLERO MARGARITA £11.5

CLASSIC MARGARITA £10.5

44 ESPRESSO MARTINI £10.5

BOTTLED BEERS

ESTRELLA GALICIA £5.9

ALHAMBRA RESERVA 1925 £6

NON - ALCOHOLIC

VILARNAU 0.0% CAVA £19

ESTRELLA GALICIA 0.0% £4.9

PLAYGROUND 0.0% IPA £6

AVALON 0.5% CIDER £5.5

[CLICK HERE TO SEE OUR FULL DRINKS LIST](#)

PLEASE NOTE DRINK PRICES ARE SUBJECT TO CHANGE