

# LARGE PARTY MENU



## CLÁSICO TAPAS £28 PER PERSON

Sourdough bread, Rama 44 olive oil

Bar 44 Gordal olives from Carmona

Galician Padron peppers, olive oil, sea salt

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Moruños chicken, yoghurt, Mallorcan sobrasada

Jamón croquetas

Cider poached León chorizo

Crispy sustainable market fish, piquillo, sherry alioli

Seasonal Ensalada

Triple cooked Patatas bravas, sherry alioli

## TAPAS FEAST £46 PER PERSON

Sourdough bread, Rama 44 olive oil

Bar 44 Gordal olives from Carmona

Manchego, quince, rosemary crackers

Smoked & cured beef Cecina, caeser gem, sourdough crouton

Boquerones - pickled Cantabrian anchovies, sumac

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Overnight sherry braised Ox cheek, alubias beans, garlic & shallot

Confit & roast artichoke, roast garlic crema, Galmesan cheese

Cider poached León chorizo

Crispy sustainable market fish, piquillo, sherry alioli

Tomato ensalada, sourdough, conicabra olive

Triple cooked patatas bravas, sherry alioli

Moruños chicken, yoghurt, Mallorcan sobrasada

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Dark chocolate & Rama 44 olive oil trufa, pistachio

### Supplements

Confit duck & smoked morcilla burger -£6 each

Crispy torta de barros cheese, tomato, olive £9 per plate

Tortilla, Arlington egg & caramelised onion - £7.5 per plate

Manchego cheese plate, accompaniments £15 per plate

*Vegan, Gluten and other allergens can be catered for on request*

*Please note, all allergens are present in our kitchens.*

*We cannot guarantee that any of our food is allergen free*

*A discretionary 10% service charge will be added to your bill that goes directly to our staff*

# BANK VAULT PRIVATE DINING

Two underground bank vaults, transformed in to private dining rooms available to hire for a minimum of 6 & a maximum of 13 people in each.

With no room hire charge, enjoy a Spanish feast in either the Sherry & Cava room. During busy times we will require large tables to have one of the above set menus.

Beautiful reclaimed tables, tiled walls, low ceilings, atmospheric lighting & brass studded chairs give the rooms an intimate & cosy feel

Available to hire between 12pm—11:30pm

Private parties

Corporate bookings

Meetings & events

Wine & Sherry dinners

The perfect setting for a special occasion, entertaining clients, friends or family



# COPAS

PRE ORDER DRINKS FOR YOUR TABLE FOR WHEN YOU ARRIVE

## SANGRIA JUGS

### Pornstar

£34

Vanilla infused vodka, Vilarnau Cava,  
passionfruit liqueur, pineapple, vanilla

### Red berry

£34

Spiced rum, Caballero orange liqueur,  
red wine, mixed berries, orange

### Hemingway

£34

Gold rum, rioja rose wine,  
elderflower liqueur, grapefruit, lime

### Pineapple & passionfruit

£34

Spanish gin, white wine, pineapple,  
passion fruit liqueur, lemon

\*\*\* full drinks menu available on request \*\*\*

## WINE

### White wine

Vallemayor Rioja Viura, Sauvignon Blanc	£29 btl
Montado, Verdejo/Chardonnay	£26 btl
UVA 44 Blanco, Albariño, Godello blend	£35 btl

### Red wine

Vallemayor Rioja joven, Tempranillo,	£29 btl
Montado, Tempranillo, Castilla	£26 btl
UVA 44 Tinto Monastrell, Syrah blend	£36 btl

### Rosé wine

Vallemayor Rioja, Tempranillo, Garnacha	£29 btl
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## CERVEZA

Bottles of Estrella Galicia in ice buckets	£5.3 each
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## CAVA

Glass of Vilarnau Cava	£6.5
Vilarnau Cava, Edición Limitada	£35 btl
Vilarnau Rosado Cava, Pinot Noir	£36 btl



## TERMS & CONDITIONS

These menus must be pre ordered a minimum of 48 hours before your booking

Tables of 11 and above must have the a set menu

Pescatarians, vegetarians and vegans will be offered a plated alternative dish where appropriate

We will require a credit card number to secure the table, nothing will be charged to the card at the time of booking.

Please confirm dietary requirements and supplements when confirming final numbers