

BRISTOL PRIVATE DINING

BAR 44 BANK VAULT PRIVATE DINING

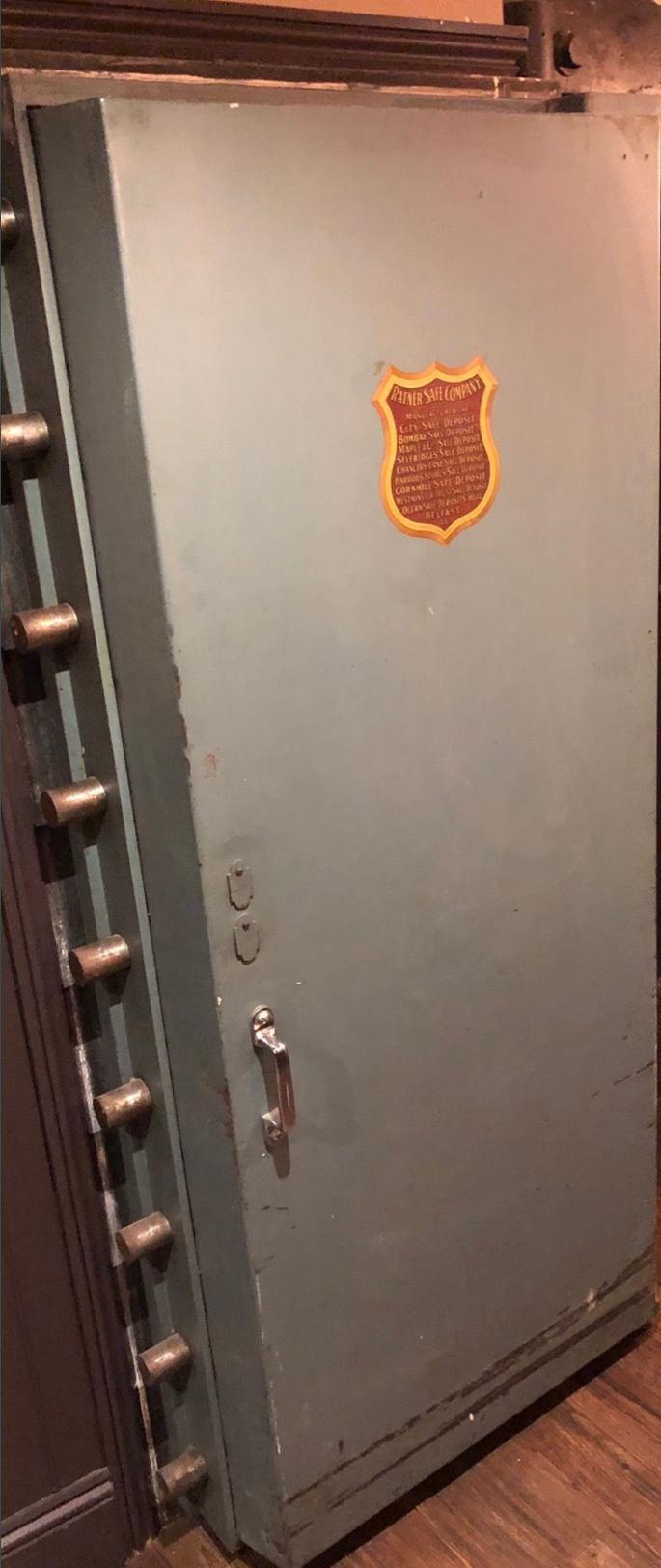
18-20 REGENT ST, CLIFTON VILLAGE, BS8 4HG

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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 12 people in each

The sherry & cava rooms reflect the
history of the theme they represent,
beautiful reclaimed tables, tiled walls, low
ceilings, atmospheric lighting and brass
studded chairs give the rooms an intimate
& cosy feel.

Available to hire between 12pm–11:30pm

Private parties

Corporate bookings

Meetings & events

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

Rooms are totally private & include
an Alexa for your own music choices



CLÁSICO TAPAS

Sourdough, Rama 44 olive oil, alioli

Gordal olives, house pickles

Charcutería selection

Sticky sherry chicken, toasted hazelnut

Jamón croquetas

Cider poached chorizo

Crispy market fish, alioli, piquillo

Sprouting broccoli, green herb butter, pochas bean, hazelnut

Patatas bravas, smoked bravas sauce, sherry alioli

Chocolate truffles, sea salt

£28 per person

Plus a discretionary 10% service charge
will be added to your bill and goes
directly to our staff

TAPAS FEAST

Sourdough, Rama 44 olive oil, alioli

Gordal olives, house pickles

Hand carved Paleta Ibericó jamon

Padron peppers

Crispy hake, alioli, piquillo

Tuna Tartare, sesame, salmorejo, rosemary cracker

Solomillo Ibérica (served rare), walnut romesco, Jamon bone sauce n
Moruños Ox cheek, butternut squash, bone marrow parsley migas

Shellfish bisque braised bomba rice, scallop, wild garlic

Basque cider poached chorizo

Sprouting broccoli, green herb butter, pochas bean, hazelnut v,n

Patatas bravas, smoked bravas sauce, sherry alioli

Chocolate mousse,

Rama 44 olive oil ice cream,

olive oil biscuit

£45 per person

Plus a discretionary 10% service charge will be added to your bill
and goes directly to our staff



SPANISH SHARING PLATTER

Sourdough, Rama 44 olive oil, alioli

Gordal olives, house pickles

Charcutería selection

35-day dry aged picanha of Hereford beef (served rare)

&

Overnight roasted Duroc pork belly

Served with:

Chorizo Yorkshire Pudding

Roasted bravas potatoes, rosemary, garlic, thyme

Manchego cauliflower cheese

Savoy cabbage, herb butter

Roast carrots with honey and thyme

Red wine gravy

Horseradish alioli & mint sauce

Viña AB Amontillado apple purée

Chocolate mousse,

Rama 44 olive oil ice cream, olive oil biscuit

£38 per person

Plus a discretionary 10% service charge will be added to your bill
and goes directly to our staff

Dishes can be substituted for dietary requirements.

Please inform us in advance.

Menus are subject to seasonal changes

Supplements

Confit duck & smoked morcilla burger £5

Crispy torta de barros cheese, Isle of Wight tomatoes £8.5

Regional cheese plate & accompaniments £15

Wild red prawns, Rama 44 olive oil, garlic, chilli £8.9

Sobrasada & spring onion tortilla £8



DRINKS PACKAGES

Both inclusive of unlimited sparkling

‡ still mineral water

£17 per person

Glass of Vilarnau Cava or a

bottle of Estrella Galicia beer on arrival

‡ half a bottle of red or white per person

£30 per person

Spicy margarita on arrival

Half a bottle of red or white wine per person

After dinner café solo martini



Bespoke drinks packages, wine & sherry pairings can be arranged on request

PRE ORDER FOR YOUR PARTY

For arrival drinks or for during your meal

Sangria jugs

Pornstar £31

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

Red berry £28

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

Hemingway £28

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

Pineapple & passionfruit £29

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

Cava

Vilarnau Edición Limitada £30

Vilarnau Brut Rosado, Pinot Noir £32

Wine

Uva 44 Blanca, Ribeiro £29.5

A Galician white wine using 5 native grapes to the region, Albarino, Godello, Treixadua, Torontes and Louriero. Refreshing, textured, very well rounded.

Uva 44 Tinta £33.5

A Monastrell blend from 50yr old bush vines surrounding the Ego bodega in the heart of Jumilla.

A red wine packed full of fruit, spending just a couple of months in oak.

Sherry

Manzanilla 44 £28

This small batch bottling averaging 5 years of age is unfiltered, ultra fresh, bone dry and so easy to drink.

To view our full drinks menu, including wine, cocktail list & full range of sherries, spirits & vermouths visit www.grupo44.co.uk/bar44/bristol/menus