BRISTOL PRIVATE DINING **BAR 44 BANK VAULT** PRIVATE DINING 18-20 REGENT ST, CLIFTON VILLAGE, BS8 4HG EMAIL: BRISTOL@BAR44.CO.UK PHONE: 03333444049 OPTION 3 WEBSITE: WWW.GRUPO44.CO.UK/BAR44



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 hake, 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

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

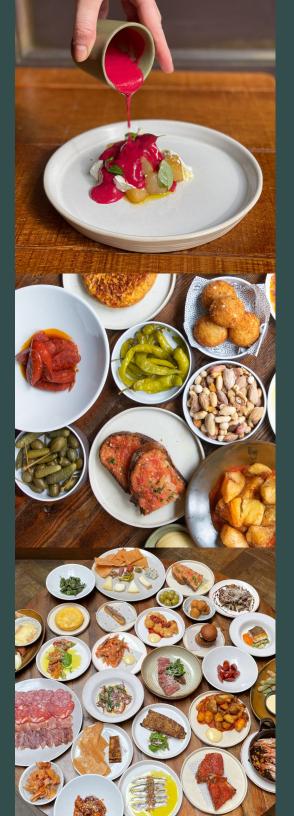
Shellfish bisque braised bomba rice, scallop, wild garlic

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

 $35\text{-}\mathrm{day}$ dry aged $\underline{\mathrm{picanha}}$ of Hereford beef (served rare)

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Overnight roasted lamb shoulder

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

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	£4.7
Baked Torta de Barros cheese	£12
Regional cheese plate & accompaniments	£14
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

Balf 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

£31 Pornstar 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 Limtada £30

Vilarnau Brut Rosado, Pinot Noir

Wine

Uva 44 Blanca, Ribeiro £29.5
A Galician white wine using 5 native grapes to the region, Albarino, Godello, Treixadrua, Torontes and Louriero. Refreshing, textured, v ery well rounded.

Uva 44 Tinta £33.5
A Monastrell blend fro 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 & vermuts visit www.grupo44.co.uk/bar44/bristol/menus

£32