

BARECA

MENU

SERVICE TIMES

We're open all day from 11am to 11pm

HOT DRINKS & CAKES

11am – 5pm

MENU*

12pm – 2pm
5pm – 9pm

BAR

12pm – 11pm

*The Bareca menu is available all day during the summer, the festive season and half term holidays. Ask your server for the exact dates.

SMALL PLATES & SIDES

Small plates make a great starter or side order – or make your own selection to enjoy in a tapas style.

Classic Italian olives – 4.50 **Vg**

Ciabatta bread – freshly baked, with butter – 4.25 **V**

Garlic bread – 4.95 **V**

Garlic & cheese bread – topped with grated Parmesan – 5.50 **V**

Roasted beetroot – with balsamic onions – 4.50 **Vg**

Mac & Cheese – 4.95 **V**

Charcuterie – spicy sausage, Salami Milano & Serrano ham – 6.25

Hot spicy chicken wings – Sriracha mayonnaise – 5.95

Ham hock terrine – cider apple chutney & crispy fried onion – 4.95

Fresh mussels – steamed in the pan with tomato & garlic sauce, mini loaf – 6.75

Calamari – in breadcrumbs, with sweet chilli mayonnaise – 8.50

Crispy whitebait – lemon, horseradish & smoked paprika dip – 5.95

King prawn skewers – barbecued with sweet chilli butter – 8.50

Caesar salad – Romaine lettuce, homemade croutons, classic Caesar dressing & anchovies – 4.95

Green side salad – Cos lettuce, rocket, green beans, courgette, Lemon & mint dressing – 4.00 **Vg**

Caprese salad – tomatoes, mozzarella & basil, balsamic dressing – 6.25 **V**

Feta salad – with olives, rocket & tomato – 4.95 **V**

Grilled Mediterranean vegetable salad – aubergine, courgette, peppers & tomatoes – 4.50 **Vg**

Baked goat's cheese – beetroot chutney & grissini sticks – 8.25 **V**

Vegan antipasti – olives, roast peppers, pickled onion, artichoke hearts & hummus – 7.00 **Vg**

Grilled stem broccoli & fine beans – 4.50 **V**

Skin-on fries – 3.95 **Vg**

Truffle & Parmesan fries – 4.75 **V**

Deep-fried onion rings – beer batter – 3.95 **Vg**

Roast potatoes – with rosemary – 4.50 **Vg**

Cauliflower cheese – 4.95 **V**

SHARERS

Vegan antipasti sharer – olives, roast peppers, sun-dried tomatoes, balsamic onions, artichoke hearts, caper berries, hummus & flatbread – 16.50 **Vg**

Baked Camembert to share – beetroot chutney, rosemary, toasted pine nuts in crusty bread – 15.50 **V**

Charcuterie sharer – ham hock terrine, salami Milano, Prosciutto, Spianata Piccante, chutneys & flatbread – 15.00

V = vegetarian

Vg = vegan

SERVICE CHARGE – Please note that a discretionary service charge of 5% is added to all bills. The service charge is distributed to all staff, without deductions.

GRILLS & MAINS

8oz Sirloin steak – 28-day matured, with skin-on fries – 26.00

8oz Flat iron steak – with fries (cooked rare, medium rare or medium) – 19.50

Add – **Giant king prawns** 3.50

Blue cheese sauce 4.25

Bearnaise sauce 3.75

Wild mushroom sauce 3.50

Pepper sauce 3.50

Pork loin Saltimbocca – wrapped in Parma ham, roast potatoes, sage butter – 17.25

Chicken Milanese – with garlic butter & roast potatoes – 17.25

Fresh mussels – steamed in the pan with tomato & garlic sauce, fries – 15.50

Caesar salad – Romaine lettuce, homemade croutons, classic Caesar dressing & anchovies – 13.00

Grilled chicken & bacon Caesar salad – 14.50

Mediterranean salad – chargrilled aubergine & courgette, peppers, cos lettuce, sun-kissed tomatoes & house dressing – 13.00 **Vg**

SEAFOOD PLATTER FOR TWO

58.00

King prawns in red pepper & lemon oil

Fresh mussels – steamed in the pan

with tomato & garlic sauce

Seafood paella

Smoked salmon & capers

Calamari in breadcrumbs

Crispy whitebait

Skin-on fries

Saffron & lemon mayonnaise

Sweet chilli sauce

BURGERS

Bareca beef burger – sun-blushed tomatoes, gherkin, smoked bacon, Monterey Jack cheese, brioche bun with fries – 16.50

Dirty burger – cheese sauce, smoked bacon, fried onions, cheese, mustard, brioche bun & fries – 16.50

Chargrilled chicken burger – Bareca burger sauce, roasted peppers, lettuce, Monterey Jack cheese, smokey bacon & skin-on fries – 15.95

Chicken Caesar burger – Flaked Parmesan, lettuce, Caesar dressing & fries – 16.95

Tandoori chicken burger – Spicy marinated chicken, yoghurt & mint dressing, lettuce, fries – 16.50

Simple cheeseburger – Monterey Jack cheese & fries – 13.95

Vegan burger – vegan brioche, vegan cheese, mustard mayonnaise, pickles, burger relish & skin-on fries – 14.95 **Vg**

****Upgrade to Truffle & Parmesan fries**** for just 85p

PIZZA & PIZZETTI

Stonebaked, thin crust, twelve inch pizzas or seven inch pizzetti – from our traditional pizza oven. All our pizzas are handmade using our own recipe tomato sauce & specially selected mozzarella.

Margarita – tomato, mozzarella, fresh basil – 13.00/7.00 **V**

Pepperoni – 14.00/7.50

Feta, olive & red onion – 13.50/7.50 **V**

Mediterranean vegan pizza – tomato, roasted pepper, red onion, spinach, olives & spiced beetroot – 14.00/7.50 **Vg**

Spicy sausage – Spianata Piccante, jalapeno pepper – 15.50/8.00

Tandoori chicken – Indian spiced chicken fillets, onions, peppers, feta cheese, garlic yoghurt & coriander – 15.50/8.00

Italian meats – Spianata Piccante, Prosciutto ham, salami Milano & pepperoni – 16.00/8.50

RISOTTI

Seafood Paella – chorizo, saffron & charred lemon – 18.50

Wild mushroom risotto – with Gorgonzola cheese & truffle oil – 16.50 **V**

Pancetta, Pea & Parmesan – topped with crispy bacon – 15.50

PASTA

Mac & Cheese – 12.00 **V**

– with Italian ham – 13.00 – with Balsamic onions – 13.00 **V** – with Sun-blushed tomatoes – 13.00 **V**

Spaghetti bolognese – with shaved Parmesan – 13.50/8.25

Butternut squash tortelloni – sage butter & crumbled goat's cheese – 14.00/8.50 **V**

Creamy vegetable linguine – with charred broccoli, peas & pine nut sauce – 13.50 **Vg**

Seafood linguine – King prawns, smoked salmon, shellfish sauce – 16.00/10.50

Asparagus & mascarpone cheese ravioli – lemon & mint butter, lemon mascarpone – 13.50/9.50 **V**

DESSERTS

Apple crumble – with cream – 6.50 **V**

Crème Brulee – with shortbread biscuit – 6.50 **V**

Chocolate Brownie – with Coffee Chantilly cream & chocolate coffee beans – 7.95

Red berry Eton Mess – 6.50

AFFOGATI

Small ice cream desserts

Classic – vanilla ice cream, Amaretti biscuit & a shot of espresso – 3.95

Lemon sorbet, with a shot of Limoncello – ginger biscuit & stem ginger – 4.75

SUNDAES

Tiramisu-sundae – espresso-soaked sponge, Tiramisu ice cream, mascarpone, chocolate sauce – 7.95

Strawberry cheesecake sundae – 7.95

Banoffee split – caramel, chocolate & vanilla ice creams, fresh banana, toffee sauce, cream & chocolate nibs – 7.50

LARGE TABLE BOOKINGS

You can now book tables of eight guests or more in advance. Just speak to a member of staff and they'll make the arrangements. We have a tapas-style sharing menu that's great for larger parties. You don't have to choose a menu for the whole party – everyone just helps themselves.

Classic Italian olives Vg

Vegan antipasti sharers – roast peppers, sun-dried tomatoes, balsamic onions, artichoke hearts, caper berries, hummus & flatbread **Vg**

Garlic bread V

Charcuterie sharers – ham hock terrine, salami Milano, Prosciutto, Spianata Piccante, chutneys & flatbread

Calamari – in breadcrumbs, with sweet chilli mayonnaise

Fresh mussels – steamed in the pan with tomato & garlic sauce

Chicken Milanese – with garlic butter

Skin-on fries Vg

£28.00 per adult. £17.00 per child. (12 years & under)

BARECA

DRINKS

BAR SERVICE TIMES
12pm – 11pm

SPIRITS, LIQUEURS & APERITIFS

Gins – various – from	25ml	3.20
Vodkas – various – from	25ml	3.20
Whiskies – various – from	25ml	2.85
Rums – various – from	25ml	3.10

A full list of spirits, liqueurs and aperitif options are available on our Bareca drinks/cocktail menu.

SOFT DRINKS

All soft drinks come in a bottle apart from * which are in cans.

Coca Cola	330ml	3.40
Coca Cola Zero	330ml	3.10
Coca Cola Diet	330ml	2.95
Fentimans Rose Lemonade	275ml	3.90
Franklin & Sons Dandelion & Burdock	275ml	4.00
Franklin & Sons Elderflower Lemonade	275ml	4.00
Frobisher's Fusion Passionfruit & Orange	275ml	3.45
Frobisher's Fusion Apple & Raspberry	275ml	3.40
Red Bull*	250ml	3.70
Red Bull Sugarfree*	250ml	3.30
San Pellegrino Aranciata*	330ml	3.10
San Pellegrino Rossa*	330ml	3.10
San Pellegrino Limonata*	330ml	3.10
Old Jamaica Ginger Beer	330ml	3.20

Juice

Frobisher's Orange	250ml	3.70
Frobisher's Apple	250ml	3.70
Daymer Bay Orange	250ml	3.90
Daymer Bay Cloudy Apple	250ml	3.90
Daymer Bay Apple and Mango	250ml	4.00
Daymer Bay Cranberry	250ml	3.95

Mixers

Coca Cola	200ml	2.70
Coca Cola Diet	200ml	2.55

Fever-Tree Elderflower Tonic	200ml	2.60
Fever-Tree Low Calorie Tonic	200ml	2.60
Fever-Tree Smokey Ginger Ale	200ml	2.60
Fever-Tree Mediterranean	200ml	2.60
Fever-Tree Original	200ml	2.60
Fever-Tree Aromatics	200ml	2.60
Fever-Tree Soda	200ml	2.60
Fever-Tree Lemon Tonic	200ml	2.60
Fever-Tree Cucumber Tonic	200ml	2.60
Fever-Tree Lemonade	200ml	2.60

Franklin & Sons Pink Grapefruit & Bergamot Tonic	200ml	2.65
Franklin & Sons Rosemary & Black Olive Tonic	200ml	2.65
Franklin & Sons Rhubarb & Hibiscus Tonic	200ml	2.65

Water

Harrogate Spring Still	330ml	1.85
Harrogate Spring Sparkling	330ml	1.85
Harrogate Spring Still	750ml	3.50
Harrogate Spring Sparkling	750ml	3.50

CHAMPAGNE & PROSECCO

Bin				
101	Prosecco Il Fresco, Villa Sandi, Treviso, Italy	8.75		32.00
102	Pure Prosecco Rose			33.00
103	Gardet Brut Tradition, Chigney Les Roses			49.00
104	Gardet Brut Rose, Chigney Les Roses			59.50
105	Pol Roger Brut Reserve			75.00

BEER & CIDER

IPA	ABV%		
BrewDog Punk	5.4	330ml	5.25
BrewDog Elvis Juice	6.5	330ml	5.25
Brewdog Dead Pony	6.5	330ml	5.20
Shindigger Mango Unchained	4.2	440ml	5.95
ShinDigger Session	4.2	440ml	5.95
Shindigger IPA	5.4	440ml	5.95

Lager

Birra Moretti, NRB	4.6	330ml	4.50
Budvar	5.0	500ml	5.95
Camden Hells	4.6	330ml	4.95
Heineken Silver	4.0	300ml	4.50
Brewdog Lost Lager	4.5	330ml	5.15
Peroni	5.2	330ml	4.75

Lo & No

BrewDog Punk AF	0.5	330ml	4.30
BrewDog Nanny State	0.5	330ml	4.35
Peroni Nastro Azzuro	0.0	330ml	4.30
Old Mout Berries & Cherries 0%	0.0	500ml	4.50

Pale Ale

Camden Pale Ale	4.0	330ml	4.95
BrewDog Planet Pale Ale	4.3	330ml	4.95
Meantime Pale Ale	4.8	330ml	5.75

Cider

Aspall Draught Suffolk	5.5	500ml	5.95
Old Mout Berries & Cherries	4.0	500ml	5.95
Old Mout Pineapple & Raspberry	4.0	500ml	5.95
Peacock	4.2	500ml	5.95

Stout

Theakston Barista Stout	4.2	440ml	5.75
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WHITE WINE

Bin					
201	Sauvignon Blanc 'Le Charme', Christian Gabri – IGP Pays du Gers – France	6.30	8.00	15.50	24.00
202	Pinot Grigio, Ca Tesore – Venetie, Italy	6.75	8.25	16.25	24.00
203	Sauvignon Blanc, Kuraka – Marlborough, New Zealand	9.00	12.00	24.00	35.00
204	Sun Gate Chardonnay – USA	7.65	9.85	19.00	28.50
205	Vermentino, Coquille de Mer – Languedoc, France				26.50
206	Chardonnay, Pitchfork – South Eastern Australia				27.00
207	Rioja Blanco, Rioja Vega – Rioja, Spain	7.50	9.95	19.00	28.00
208	White Malbec 2022, Santa Rosa – Mendoza, Argentina				28.00



ROSE WINE

Bin					
301	Zinfandel Rose, Route 66 – California, USA	6.15	7.95	15.70	23.00
302	Pinot Grigio Rose, Ca Tesore – Venetie, Italy	6.15	7.95	15.70	23.00
303	Grande Reserve Cinsault Blush, Jean Didier, IGP Pays d'Oc – France				24.00

RED WINE

Bin					
401	Merlot, El Picador – Central Valley, Chile	6.15	8.75	16.25	25.00
402	Cabernet Sauvignon, Big Beltie – Languedoc, France	7.50	10.50	20.50	31.00
403	Pitchfork Shiraz – Australia	6.50	8.85	17.50	27.00
404	Rioja Vega, Tempranillo – Spain	7.25	9.95	20.00	30.00
405	Primitivo 'Appassimento', Carlomagno – Puglia, Italy				29.00
406	Pinot Noir, Kuki – Marlborough, New Zealand				33.00
407	Cotes Du Rhone Vieilles Vignes, Les Coteaux du Rhone – France				26.50
408	Malbec, Santa Rosa – Mendoza, Argentina				27.00

PUDDING & PORT

Bin			
501	Pacheranc de Bic Vihl Collection – Plaimont, France	4.50	21.00
502	Ruby Port – Pocas	5.25	25.00

99% Antibacterial Menu

This menu has been treated with an anti-bacterial laminated film. This eliminates 99% of bacteria that comes into contact with the film. No matter how many hands touch the menu, the film will remain free of bacteria.