

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

SMALL PLATES, SIDES

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**

Baked camembert – with beetroot chutney, rosemary & toasted pine-nuts 6.00 **V**

Fresh mussels – steamed in the pan with tomato & garlic sauce 6.00

Mediterranean Salad – char-grilled aubergine & courgette, peppers, cos lettuce, sun-kissed tomatoes & house dressing 5.50 **Vg**

Braised garden peas – with spinach & mint 3.50 **Vg**

Deep-fried onion rings – beer batter 2.80 **Vg**

Crispy whitebait – lemon, horseradish & smoked paprika dip 4.75

Caesar salad – Romaine lettuce, homemade croutons, classic Caesar dressing & anchovies 4.50

Caesar salad with smoked chicken 5.00

Mac & Cheese 6.00 **V**

Rocket, cos lettuce & courgette salad – lemon & mint dressing 4.50 **Vg**

Charcuterie – spicy sausage, smoked chicken & Serrano ham 5.50

Feta cheese, roast peppers olives & rocket salad 4.75

Hot cheese sauce with twisted bread sticks 5.00 **V**

Hot lamb brochettes – courgettes & peppers 6.95

Bruschetta – sun-kissed tomato & anchovies 5.00

Bruschetta – garden pea, mint & Feta 4.50 **V**

King prawn skewers – barbecued with sweet chilli butter 6.50

Bread basket – olive bread, ciabatta, pizza crisps, onion sourdough, butter 3.95 **V, VgA**

Hot garlic ciabatta – with garlic & herb butter 3.95 **V**

Add **grated Parmesan** 1.00

Fries – skin-on 3.50 **Vg** – with grated Parmesan 3.95 **V**

SHARERS, GRILLS & MAINS, PIZZA

SHARERS

Antipasti sharing board – Vegetarian – Sun-dried tomatoes, olives, capers, Pecorino cheese, roasted peppers, Feta cheese, bread selection 13.50 **V**

Charcuterie sharing board – Serrano ham, Spianata piccante sausage, smoked chicken, chutney, bread selection 14.50

Baked Camembert – in crusty bread, with beetroot chutney, rosemary & toasted pine-nuts 11.00 **V**

GRILLS & MAINS

8oz Sirloin steak – 28-day matured, with skin-on fries 22.00

Add **Pepper sauce** 2.50 Add **Giant King prawns** 3.50

8oz Lamb steak – marinated in garlic & rosemary, roasted potatoes, pepper, soused onion, sun-kissed tomato & rocket 18.50

Chicken Milanese – breaded chicken breast, garlic butter & roast potatoes 12.50

Chargrilled chicken burger – roasted peppers, lettuce, Monterey Jack cheese, smokey bacon & skin-on fries 12.50

Bareca beef burger – tomato, lettuce, gherkin, Monetary Jack cheese, crispy smoked bacon & skin-on fries 13.50

Vegan burger – roasted peppers, cos lettuce, soused onion, sun-kissed tomatoes & skin-on fries 10.50 **Vg**

9-oz Pork chop – chargrilled, baked Granny Smith apple, roast potatoes 12.50

Smoked haddock gratin – baked in cheese sauce & spinach, roast potatoes 14.50 /6.50

Fresh mussels – steamed in the pan with tomato & garlic sauce, skin-on fries 13.00

Caesar salad – Romaine lettuce, homemade croutons, classic Caesar dressing & anchovies 8.50

Caesar salad with smoked chicken 10.25

Mediterranean salad – char-grilled aubergine & courgette, peppers, cos lettuce, sun-kissed tomatoes & house dressing 8.50 **Vg**

PIZZA & PIZZETTI

Stone-baked, thin-crust twelve-inch pizzas or seven inch pizzetti – from our traditional pizza oven. All our pizzas are hand made using our own recipe tomato sauce & specially-selected mozzarella.

Margarita – tomato, mozzarella, fresh basil 8.50/5.00 **V**

Spianata piccante – tomato, mozzarella & spicy Italian sausage 10.75/7.50

Funghi – tomato, mozzarella & roasted forest mushrooms 9.50/6.75 **V, VgA**

Seafood – tomato, mozzarella, giant king prawns, smoked salmon & anchovies 13.75/9.50

Pumpkin seed & Feta cheese – tomato, roasted red onion 9.00/5.95 **V**

Smoked chicken & Chargrilled peppers – tomato, mozzarella 12.75/8.00

Mediterranean vegan pizza – tomato, roasted pepper, red onion, spinach, olives & spiced beetroot 9.00/5.50 **Vg**

PASTA

PASTA

Mac & Cheese 10.00

Mac & Cheese – with Italian ham 11.00

Macaroni with roasted peppers & courgette – tomato & basil sauce & basil leaves 9.95/6.00 **VgA**

Tagliatelle bolognese with homemade meat balls – with shaved Parmesan 11.50/8.00

Smoked salmon & king prawn tagliatelle – shellfish sauce 13.75/10.00

Asparagus & mascarpone cheese ravioli – in a light lemon & mint butter 12.25/9.50 **V**

Penne Amatriciana – spicy tomato & smoked bacon sauce 9.65/6.60

Tagliatelle Quattro Formaggio – creamy four cheese sauce, fresh peas & spinach 9.75/6.75

DESSERTS

Rich chocolate & raspberry torte – chocolate & orange blossom ice cream 6.00 **Vg**

Sticky ginger pudding – fresh cream 6.50

Italian chocolate fondant – vanilla ice cream 6.75

Ricotta, hazelnut & chocolate torte – with raspberry & sorrel sorbet 6.00

AFFOGATI

Small ice cream desserts

Classic – vanilla ice cream, Amaretti biscuit & a shot of espresso 3.50

Lemon sorbet, with a shot of Limoncello – ginger biscuit & stem ginger 4.50

Raspberry & sorrel sorbet – popcorn & butterscotch sauce 3.50

Black treacle ice cream – sea salt & popcorn 3.50

Vanilla ice cream – warm chocolate sauce & crispy wafer 3.50

SUNDAES

Fruity ice cream sundae – raspberries, lemon sorbet, vanilla ice cream, raspberry & sorrel ice cream, meringue, cream & gooey marshmallow 5.50

Chocolate ice cream sundae – caramel ginger ice cream, chocolate & orange blossom ice cream, vanilla ice cream, toffee sauce & chocolate chips 5.50

HOT DRINKS

Americano 2.45 – With hot or cold milk

Cappuccino 2.75 – A shot of espresso, topped up with foamy milk 35:35:30 mix

Single Espresso 2.10

Double Espresso 2.90

Macchiato 2.90

Café Latte 2.75 – A shot of espresso, topped up with hot milk and a little foam 45:45:10 mix

English Breakfast Tea 2.25

Fairtrade Decaffeinated 2.25

Fairtrade Earl Grey 2.25

Green Tea 2.25

Lemon & Ginger 2.25

Camomile 2.25

Rooibos 2.25

Iced Tea 2.25

BARECA DRINKS

CHAMPAGNE & PROSECCO

Bin		175ml	750ml
101	Prosecco Il Fresco, Villa Sandi, Treviso, Italy	6.95	25.00
102	Prosecco Il Fresco Rose, Villa Sandi, Treviso, Italy		25.00
103	Gardet Brut Tradition, Chigney Les Roses		45.00
104	Gardet Brut Rose, Chigney Les Roses		55.00
105	Pol Roger Brut Reserve		67.00

WHITE WINE

Bin		175ml	250ml	500ml	750ml
201	Sauvignon Blanc 'Le Charme', Christian Gabri - IGP Pays du Gers, France	5.50	7.50	14.85	21.50
202	Chardonnay, Rook's Lane, Victoria, Australia	5.50	7.50	14.85	22.00
203	Rioja Blanco, Rioja Vega, Rioja, Spain				23.50
204	Fiano Carlomango, Puglia, Italy				24.50
205	Sauvignon Blanc, Kuraka, Marlborough, New Zealand	6.25	8.90	17.65	25.50
206	Chablis, Domaine Daniel Dampt, Burgundy, France				42.00
207	Riesling, Kuki, Marlborough, New Zealand				27.00
208	Picpoul de Pinet, Domaine de la Serre, Languedoc, France	6.25	8.90	17.65	24.00

ROSE WINE

Bin		5.50	7.50	14.85	21.50
301	Cinsault Rose, Richelieu, Southern France	5.50	7.50	14.85	21.50
302	Granache Grambeau Rose, Xavier Roger, Languedoc, France				23.00

RED WINE

Bin		5.50	7.50	14.85	21.50
401	Merlot, El Picador, Central Valley, Chile	5.50	7.50	14.85	21.50
402	Shiraz, Rook's Lane, Victoria, Australia	5.50	7.50	14.85	22.00
403	Primitivo "Appassimento", Carlomagno, Puglia, Italy				24.50
404	Pinot Noir, Kura, Marlborough, New Zealand				35.00
405	Old Vines Carignan, Xavier Roger, Languedoc, France	6.25	8.90	17.65	23.50
406	Cabernet Franc, Les Argelieres, Marylyn Lassere, France				23.00
407	Malbec, Animado, Mendoza, Argentina				23.50
408	Rioja Vega, Tempranillo, Spain	6.25	8.90	17.65	22.50

PUDDING & PORT

		100ml	500ml
501	Pacheranc de Bic Vihl Collection, Plaimont, France	4.50	19.50
502	Ruby Port, Pocas	5.25	23.00

BEER & CIDER

IPA	ABV%		
BrewDog Punk IPA	5.6	330ml	4.10
Gladeye IPA	5.2	440ml	4.45
Innis & Gunn Gunpowder IPA	5.7	330ml	4.50
Fourpure Juicebox Fruit IPA	5.9	330ml	4.50
BrewDog Elvis Juice	6.5	330ml	4.80
Tiny Rebel CLWB Tropicana	5.5	330ml	4.95
Lagunitas IPA	6.2	355ml	6.10

Lager			
Camden Hells Lager	4.6	330ml	4.10
Berliner Pilsner	5.0	330ml	4.10
Alhambra Reserva 1925	6.4	330ml	4.20
Freedom Lager	4.0	330ml	4.20
Birra Moretti	4.6	330ml	4.50
Budvar Lager	5.0	500ml	4.80
Brooklyn Lager	5.2	355ml	4.95

Lo & No			
Heineken 0%	0.0	330ml	3.50
Stowford Press 0.5%	0.5	330ml	3.50
Old Mout Berries & Cherries 0%	0.0	500ml	3.80
BrewDog Punk Alc FREE IPA	0.5	330ml	3.95
BrewDog Nanny State	0.5	330ml	4.00

Pale Ale			
Camden Town Pale Ale	4.0	330ml	4.10
Disco Forklift Truck Mango Pale Ale	5.1	330ml	4.30
Wild Beer Co. Bible	4.2	330ml	4.75
Wild Beer Co. Pogo	4.0	330ml	4.85

Cider			
Cornish Orchards Gold	4.0	330ml	4.50
Cornish Orchards Blush	4.0	330ml	4.60
Aspalls Suffolk Draught	5.5	500ml	5.25

Fruit & Flavoured Cider			
Old Mout Berries & Cherries	4.0	500ml	4.60
Old Mout Cider Pineapple & Raspberry	4.0	500ml	4.60

Porter & Stout			
Orinoco Mocha Milk Stout	6.0	330ml	4.90
Tailgate Peanut Butter Milk Stout	5.8	355ml	5.40

SPIRITS, LIQUEURS & APERITIFS

Gins - various - from	25ml	2.85
Vodkas - various - from	25ml	2.85
Whiskies - various - from	25ml	3.25
Rums - various - from	25ml	2.85

A full list of spirits, liqueurs and aperitif options is available on the cocktails menu.

SOFT DRINKS

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

Coca Cola	330ml	2.60
Coca Cola Zero	330ml	2.40
Coca Cola Diet	330ml	2.40

Frobishers Apple, Pear & Elderflower	330ml	2.50
San Pellegrino Pompelmo*	330ml	2.80
San Pellegrino Rossa*	330ml	2.80
San Pellegrino Limonata*	300ml	2.80
Fentimans Rose Lemonade	275ml	2.90
Franklin & Sons Dandelion & Burdock with Star Anise	300ml	2.95
Red Bull Sugarfree*	250ml	2.75
Red Bull*	250ml	2.95
Karma Lemony Lemonade	300ml	3.45
Karma Drinks Gingerella Ginger Ale	300ml	3.45
Jax Coco 100% Pure Coconut Water	238ml	3.60

Juice		
Frobishers Orange	25cl	3.50
Frobishers Apple	25cl	3.50

Mixers		
Coca Cola	200ml	1.85
Coca Cola Diet	200ml	1.55

Franklin & Sons Pink Grapefruit & Bergamot Tonic	200ml	2.45
Franklin & Sons Rosemary & Black Olive Tonic	200ml	2.45
Franklin & Sons Rhubarb & Hibiscus Tonic	200ml	2.45

Fever-Tree Original	200ml	2.45
Fever-Tree Low Calorie Tonic	200ml	2.45
Fever-Tree Premium Lemonade	200ml	2.45
Fever-Tree Elderflower Tonic	200ml	2.45
Fever-Tree Mediterranean	200ml	2.45
Fever-Tree Light Cucumber Tonic	200ml	2.45
Fever-Tree Smokey Ginger Ale	200ml	2.45
Fever-Tree Aromatics	200ml	2.45
Fever-Tree Lemon Tonic	200ml	2.45
Fever-Tree Soda	200ml	2.45

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