

# BARECA

# MENU

## Parking is FREE

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## 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 & served warm, with butter & olive oil – 4.25 **V**
- Garlic bread – pizza style – 4.95 **V**
- Garlic & cheese bread – pizza style – 5.50 **V**
- Deep-fried breaded mozzarella – with our own tomato sauce – 7.95 **V**
- Roasted beetroot – with balsamic onions – 4.50 **Vg**
- Mac & Cheese – our own recipe cheese sauce – 5.50 **V**
- Charcuterie – spicy sausage, Salami Milano & Serrano ham – 6.95
- Hot spicy chicken wings – with our own recipe Sriracha mayonnaise – 5.95
- Ham hock terrine – cider apple chutney & crispy fried onion – 6.50
- Breaded plaice goujons – with our own Tartare sauce – 8.00
- Fresh mussels – steamed in the pan with tomato & garlic sauce, mini loaf – 6.95
- Calamari – in panko breadcrumbs, with sweet chilli mayonnaise – 9.50
- King prawn skewers – barbecued with sweet chilli butter – 9.95
- Caesar salad – Romaine lettuce, homemade croutons, classic Caesar dressing & anchovies – 5.50
- Green side salad – Cos lettuce, rocket, green beans, courgette, lemon & mint dressing – 3.95 **Vg**
- Caprese salad – semi-dried tomatoes, mozzarella, rocket & basil, balsamic dressing – 6.25 **V**
- Feta salad – with olives, rocket & tomato – 4.95 **V**
- Hummus & warm flatbread – with house-made chilli oil – 6.25 **Vg**
- Vegan antipasti – olives, roast peppers, pickled onion, artichoke hearts & hummus – 7.00 **Vg**
- Indian-spiced hummus – crispy onions, coriander oil, feta, deep-fried tortillas 6.50 **V**
- Chargrilled stem broccoli & fine beans – with lemon & mint dressing – 4.50 **V**
- Skin-on fries – 3.95 **Vg**
- Truffle & Parmesan fries – 4.95 **V**
- Mashed potato – with Parmesan & truffle oil – 4.15 **V**
- Deep-fried onion rings – beer batter – 3.95 **Vg**
- Roast potatoes – with sea salt, garlic & rosemary – 4.50 **Vg**

## SUNDAY ROASTS

Served from 12 noon

- Roast Sirloin of beef – roast potatoes, fine beans, cauliflower cheese, Yorkshire pudding & red wine gravy – £18.50
- Roast pork loin – roast potatoes, fine beans, cauliflower cheese, apricot stuffing & cider (apple) gravy – £16.50

**SERVICE CHARGE** – Please note that a discretionary service charge of 8% is added to all bills. The service charge is distributed to all staff, without deductions.

**V** = vegetarian    **Vg** = vegan

## GRILLS & MAINS

*Our steaks & grills are cooked in our charcoal oven for an unbeatable barbecue flavour.*

- 8oz Sirloin steak – 28-day matured, with skin-on fries, from our charcoal oven – 26.00
- 8oz Flat iron steak – with fries (cooked rare, medium rare or medium), from our charcoal oven – 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    Melted garlic butter 2.95    Bourguignon sauce 3.50
- Grilled 10oz pork chop – with stuffed roasted apple & cider reduction, roast potatoes – 16.95
- Braised beef Bourguignon – red wine sauce, mushrooms, pancetta, truffle & Parmesan mash – 16.95
- Smoked haddock gratin – spinach, peas & cheese sauce, crispy onion breadcrumbs, roast potatoes – 18.50
- Grilled salmon – prawn white wine sauce, parsley mash, dill oil – 19.50
- Fresh mussels – steamed in the pan with tomato & garlic sauce, fries – 15.50
- Chicken Milanese – crispy breaded chicken breast with Parmesan, garlic butter & roast potatoes – 17.25
- Grilled chicken & bacon Caesar salad – Chicken breast with smoked bacon, cos lettuce, croutons, white anchovies & classic Caesar dressing – 15.50

## SEAFOOD PLATTER TO SHARE

- Grilled king prawns in red pepper & lemon oil
  - Fresh mussels – steamed in the pan with tomato & garlic sauce
  - Seafood paella – classic paella with seafood & chorizo
  - Smoked salmon & capers
  - Calamari in panko breadcrumbs
  - Plaice goujons
  - Skin-on fries
  - Saffron & lemon mayonnaise
  - Sweet chilli sauce
- 65.00

## PASTA & RISOTTI

- Mac & Cheese – our own recipe cheese sauce – 13.50 **V**
- with Italian ham – 13.00 – with Balsamic onions – 13.00 **V** – with Sun-blushed tomatoes – 13.00 **V**
- Spaghetti bolognese – beef & tomato ragu with shaved Parmesan – 16.00/9.00
- Linguini carbonara – Pancetta, wild mushroom, Parmesan – 15.50/8.00
- Prawn & smoked salmon tagliatelle – 16.00/9.50
- Black truffle lunetta – filled pasta with wild mushrooms, Parmesan & truffle crème fraiche – 16.95/9.00
- Tagliatelle Puttanesca – ribbon pasta, olives, capers & rich tomato sauce – 14.00/8.00 **Vg**
- Mixed squash ravioli – sage butter, goat's cheese & grilled peppers – 16.95/9.00
- Seafood Paella – mixed seafood, chorizo, prawns, mussels, squid, saffron & charred lemon – 18.50
- Pancetta, pea & Parmesan risotto – crispy bacon on top – 15.50

## 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 or aged feta.*

- Additional toppings** – mushrooms, olives or Jalapeno peppers 1.50 each
- Margarita – tomato, mozzarella, fresh basil – 13.00/7.00 **V**
- Pepperoni – 14.00/7.50
- Feta, olive & red onion – 14.00/8.00 **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 – 16.95/9.00
- Seafood – Smoked salmon, prawns, white anchovies & capers – 16.95

## BURGERS

*Our own recipe burger patties are made just for us, and grilled in our charcoal oven for extra barbecue flavour.*

- Bareca beef burger – sun-blushed tomatoes, gherkin, smoky bacon, Monterey Jack cheese, brioche bun & skin-on fries – 16.95
  - Dirty burger – cheese sauce, smoky bacon, fried onions, cheese, our signature burger sauce, relish, brioche bun & skin-on fries – 17.50
  - Chargrilled chicken burger – coal-fired chicken breast, our unique burger sauce, roasted peppers, lettuce, Monterey Jack cheese, smoky bacon, brioche bun & skin-on fries – 16.95
  - Chicken Caesar burger – coal-fired chicken breast, Smoky bacon, flaked Parmesan, lettuce, classic Caesar dressing & skin-on fries – 17.95
  - Tandoori chicken burger – Spicy marinated coal-fired chicken breast, yoghurt & mint dressing, fresh coriander, cos lettuce, soured onions, toasted brioche bun & skin-on fries – 17.50
  - Simple cheeseburger – Our own burger patty, Monterey Jack cheese & fries – 14.95
  - Vegan burger – vegan brioche, sun-blushed tomatoes, vegan cheese, signature burger sauce, gherkin, & skin-on fries – 15.95 **Vg**
- \*\*Upgrade to Truffle & Parmesan fries\*\*** for just 1.50

## DESSERTS

- Apple crumble – with cream – 7.50 **V**
- Crème brulee – with shortbread biscuit – 7.50 **V**
- Chocolate brownie – with Cappuccino ice cream – 7.95
- Sticky toffee pudding – with vanilla ice-cream – 7.00
- Red berry Eton Mess – 6.50
- Trio of ice-creams – ask your server for today's selection – 6.50

## ICE CREAM & SUNDAES

*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
- 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 book a table of **eight guests or more** in advance.

You are welcome to choose from the main menu for parties of up to twelve.

We also have a range of tapas-style sharing menus – with two examples below. You can swap items from the main menu (except burgers) to create the menu to suit your party.

**Just ask a member of staff for more information.**

- Pepperoni pizza
- Spicy chicken wings
- Mac & cheese
- Skin-on fries
- Onion rings
- Garlic bread
- Chicken & bacon Caesar salad
- £20.00 per person**

- Margarita pizza
- Chicken Milanese with garlic butter
- Chargrilled Flat Iron steak – cooked medium
- Spiced loaded hummus with coriander oil, crispy onions, homemade tortillas
- Calamari
- Caprese salad
- Skin-on fries
- £29.50 per person**

# BARECA DRINKS

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## CHAMPAGNE & PROSECCO



175ml



750ml

Bin	Product	175ml	750ml
101	Prosecco Il Fresco, Villa Sandi, Treviso, Italy	10.00	35.00
102	Pure Prosecco Rose		33.00
103	Gardet Brut Tradition, Chigney Les Roses		60.00
104	Gardet Brut Rose, Chigney Les Roses		67.50
105	Pol Roger Brut Reserve		79.00

## WHITE WINE



175ml



250ml



500ml



750ml

Bin	Product	175ml	250ml	500ml	750ml
201	Sauvignon Blanc 'Le Charme', Christian Gabri – IGP Pays du Gers – France	7.45	8.90	16.50	25.50
202	Pinot Grigio, Ca Tesore – Venetie, Italy	7.45	8.90	16.50	25.50
203	Sauvignon Blanc, Kuraka – Marlborough, New Zealand	9.25	12.00	24.00	35.00
204	Sun Gate Chardonnay – USA	7.65	9.95	19.00	29.00
205	Vermentino, Coquille de Mer – Languedoc, France				27.00
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				29.50

## ROSE WINE

Bin	Product	175ml	250ml	500ml	750ml
301	Zinfandel Rose, Route 66 – California, USA	7.50	9.00	16.50	25.50
302	Pinot Grigio Rose, Ca Tesore – Venetie, Italy	7.30	8.40	16.00	23.50
303	Grande Reserve Cinsault Blush, Jean Didier, IGP Pays d'Oc – France				26.00

## RED WINE

Bin	Product	175ml	250ml	500ml	750ml
401	Merlot, El Picador – Central Valley, Chile	7.50	9.00	16.75	25.50
402	Cabernet Sauvignon, Big Beltie – Languedoc, France	7.85	10.50	20.25	31.00
403	Pitchfork Shiraz – Australia	7.75	9.25	17.95	27.00
404	Rioja Vega, Tinto – Spain	7.75	10.50	20.00	30.00
405	Primitivo 'Appassimento', Carlomagno – Puglia, Italy				32.00
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				28.50

## PUDDING & PORT



100ml



500ml

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

## BEER & CIDER

Product	ABV%	Volume	Price
<b>IPA</b>			
BrewDog Punk	5.4	330ml	5.50
BrewDog Elvis Juice	6.5	330ml	5.50
Shindigger Mango Unchained	4.2	440ml	5.95
ShinDigger Session	4.2	440ml	5.95
Shindigger IPA	5.4	440ml	5.95

Product	ABV%	Volume	Price
<b>Lager</b>			
Birra Moretti, NRB	4.6	330ml	4.75
Budvar	5.0	500ml	5.95
Camden Hells	4.6	330ml	4.95
Brewdog Lost Lager	4.5	330ml	5.25
Peroni	5.2	330ml	4.75
Pravha	4.0	330ml	4.50

Product	ABV%	Volume	Price
<b>Lo &amp; No</b>			
BrewDog Punk AF	0.5	330ml	4.50
Peroni Nastro Azzuro	0.0	330ml	4.50
Old Mout Berries & Cherries 0%	0.0	500ml	4.50

Product	ABV%	Volume	Price
<b>Pale Ale</b>			
Camden Pale Ale	4.0	330ml	5.25
BrewDog Wingman	4.3	330ml	4.95
Meantime Pale Ale	4.8	330ml	5.75

Product	ABV%	Volume	Price
<b>Cider</b>			
Aspall Draught Suffolk	5.5	500ml	6.15
Old Mout Berries & Cherries	4.0	500ml	5.95
Old Mout Pineapple & Raspberry	4.0	500ml	5.95
Cornish Orchards	5.0	500ml	5.95

Product	ABV%	Volume	Price
<b>Stout</b>			
BrewDog Blackheart	4.1	440ml	5.75

## SPIRITS, LIQUEURS & APERITIFS



Gins – various – from	25ml	3.80
Vodkas – various – from	25ml	3.80
Whiskies – various – from	25ml	3.50
Rums – various – from	25ml	3.60

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	3.60
Coca Cola Zero	330ml	3.30
Coca Cola Diet	330ml	3.15

Fentimans Rose Lemonade	275ml	4.25
Franklin & Sons Dandelion & Burdock	275ml	4.25
Franklin & Sons Elderflower Lemonade	275ml	4.50
Red Bull*	250ml	3.85
Red Bull Sugarfree*	250ml	3.50
San Pellegrino Aranciata*	330ml	3.25
San Pellegrino Rossa*	330ml	3.25
San Pellegrino Limonata*	330ml	3.25
Old Jamaica Ginger Beer	330ml	3.25

Product	Volume	Price
<b>Juice</b>		
Daymer Bay Orange	250ml	3.95
Daymer Bay Cloudy Apple	250ml	3.95
Daymer Bay Apple and Mango	250ml	4.15
Daymer Bay Cranberry	250ml	4.15
Folkington's Orange Juice	250ml	3.95
Folkington's Cloudy Apple Juice	250ml	3.95

Product	Volume	Price
<b>Mixers</b>		
Coca Cola	200ml	2.90
Coca Cola Diet	200ml	2.70

Fever-Tree Elderflower Tonic	200ml	2.75
Fever-Tree Low Calorie Tonic	200ml	2.75
Fever-Tree Ginger Ale	200ml	2.75
Fever-Tree Mediterranean	200ml	2.75
Fever-Tree Original	200ml	2.75
Fever-Tree Soda	200ml	2.75
Fever-Tree Lemon Tonic	200ml	2.75
Fever-Tree Lemonade	200ml	2.75

Franklin & Sons Pink Grapefruit & Bergamot Tonic	200ml	2.85
Franklin & Sons Rosemary & Black Olive Tonic	200ml	2.85
Franklin & Sons Rhubarb & Hibiscus Tonic	200ml	2.85

Product	Volume	Price
<b>Water</b>		
Harrogate Spring Still	330ml	1.95
Harrogate Spring Sparkling	330ml	1.95
Harrogate Spring Still	750ml	3.75
Harrogate Spring Sparkling	750ml	3.75

### 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.