

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 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 5.25

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 6.00

Calamari – in breadcrumbs, with sweet chilli mayonnaise 8.50

Crispy whitebait – lemon, horseradish & smoked paprika dip 4.95

King prawn skewers – barbecued with sweet chilli butter 8.50

Caesar salad – Romaine lettuce, homemade croutons, classic Caesar dressing & anchovies 4.25

Caprese salad – tomatoes, mozzarella & basil, balsamic dressing 5.95 **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 7.75 **V**

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

Grilled corn on the cob – warm butter 4.50 **V**

Fries – skin-on 3.95 **Vg**

Truffle & Parmesan Fries 4.25 **V**

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

Roast potatoes – with rosemary 3.95 **Vg**

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, Spiniata Piccante, chutneys & flatbread 15.00

GRILLS & MAINS

8oz Sirloin steak – 28-day matured, with skin-on fries 25.00

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

Chargrilled chicken breast – creamy wild mushroom sauce, roast potatoes 17.95

Chargrilled chicken burger – Bareca burger sauce, roasted peppers, lettuce, Monterey Jack cheese, smokey bacon & skin-on fries 14.95

Bareca beef burger – sun-blushed tomatoes, gherkin, smoked bacon, Monterey Jack cheese, brioche bun, with fries 15.95

Dirty Burger – cheese sauce, smoked bacon, fried onions, cheese, mustard, brioche bun & fries 15.95

Vegan burger – vegan brioche, vegan cheese, mustard mayonnaise, pickles, burger relish & skin-on fries 14.75 **Vg**

Grilled chicken & bacon Caesar salad 14.50

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

Caesar salad – Romaine lettuce, homemade croutons, classic Caesar dressing & anchovies 12.00

Mediterranean salad – chargrilled aubergine & courgette, peppers, cos lettuce, sun-kissed tomatoes & house dressing 12.00 **Vg**

RISOTTI

Seafood Paella – chorizo, saffron & charred lemon 18.50

Wild mushroom risotto – with Gorgonzola cheese & truffle oil 15.50 **V**

Pancetta, Pea & Parmesan – topped with crispy bacon 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.

Margarita – tomato, mozzarella, fresh basil 12.00/6.50 **V**

Feta, olive & red onion 12.50/7.00 **V**

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

Seafood pizza – King prawn, smoked salmon, anchovies 15.50/9.00

Tandoori chicken – Indian spiced chicken fillets, onions, peppers, Feta cheese, garlic yoghurt & coriander 15.50

Pepperoni 13.00/7.00

Italian meats – Parma ham, Spiniata Piccante, pepperoni, Prosciutto 15.00/8.00

Pancetta & mushroom 14.00/8.00

PASTA

Mac & Cheese 12.00 **V**

Mac & Cheese – with Italian ham 13.00

Spaghetti bolognese – with shaved Parmesan 12.50/7.75

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

Seafood linguine – squid ink pasta, King prawns, smoked salmon, shellfish sauce 15.00/9.50

Vegan macaroni – aubergine, courgette & peppers, tangy tomato sauce 12.00 **Vg**

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

DESSERTS

Tirami-sundae – espresso-soaked sponge, Tiramisu ice cream, mascarpone, chocolate sauce 4.95

Warm chocolate brownie – with vanilla ice-cream 7.50

Lemon & lime cheesecake coupe 5.50

Red berry Eton Mess 5.50

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

SUNDAES

Fruity ice cream sundae – raspberries, lemon sorbet, vanilla ice cream, raspberry & sorrel ice cream, meringue, cream & gooey marshmallow 7.50

Chocolate ice cream sundae – caramel ginger ice cream, chocolate & orange blossom ice cream, vanilla ice cream, toffee sauce & chocolate chips 7.50

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

Banana split – chocolate, vanilla & strawberry ice-creams, fresh banana, cream & chocolate sauce 7.50

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



175ml



750ml

Bin	Product	175ml	750ml
101	Prosecco Il Fresco, Villa Sandi, Treviso, Italy	7.95	28.50
102	Prosecco Il Fresco Rose, Villa Sandi, Treviso, Italy		29.95
103	Gardet Brut Tradition, Chigney Les Roses		47.50
104	Gardet Brut Rose, Chigney Les Roses		58.00
105	Pol Roger Brut Reserve		72.00

WHITE WINE

Bin	Product	175ml	250ml	500ml	750ml
201	Sauvignon Blanc 'Le Charme', Christian Gabri – IGP Pays du Gers, France	6.50	8.15	16.00	23.00
202	Pinot Grigio, Ca Tesore – Venetie, Italy	6.50	8.25	16.00	23.00
203	Sauvignon Blanc, Kuraka – Marlborough, New Zealand	7.10	9.50	18.50	27.75
204	Picpoul de Pinet, Domaine de la Serre – Languedoc, France	7.65	9.85	19.00	28.50
205	Vermentino, Coquille de Mer – Languedoc, France				25.00
206	Chardonnay Freedom Cross – Franschoek, South Africa				25.50
207	Rioja Blanco, Rioja Vega – Rioja, Spain	6.45	8.90	17.50	26.00
208	Chablis, Domaine Daniel Dampé – Burgundy, France				51.00

ROSE WINE

Bin	Product	175ml	250ml	500ml	750ml
301	Zinfandel Rose, Route 66 – California, USA	5.50	7.50	14.50	22.00
302	Pinot Grigio Rose, Ca Tesore – Venetie, Italy	5.95	7.95	14.50	23.00
303	Rose, Pato Torrente – Central Valley, Chile				25.00

RED WINE

Bin	Product	175ml	250ml	500ml	750ml
401	Merlot, El Picador – Central Valley, Chile	5.50	7.50	14.50	23.00
402	Pinotage, Freedom Cross - Franschoek, South Africa	6.75	8.90	17.50	26.75
403	Pitchfork Shiraz – Australia	5.95	7.95	15.15	24.00
404	Rioja Vega, Tempranillo – Spain	6.75	8.95	18.00	26.00
405	Primitivo "Appassimento", Carlomagno – Puglia, Italy				27.00
406	Pinot Noir, Kuki – Marlborough, New Zealand				29.00
407	Zinfandel, 770 Miles – California, USA				25.00
408	Malbec, Santa Rosa – Mendoza, Argentina				26.00

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

IPA	ABV%	Volume	Price
Brewdog Punk	5.4	330ml	5.00
Brewdog Elvis Juice	6.5	330ml	5.20
Shindigger Mango Unchained	4.2	440ml	5.50
ShinDigger Session	4.2	440ml	5.50
Shindigger IPA	5.4	440ml	5.75
Tiny Rebel CLWB Tropicana	5.6	330ml	5.00

Lager	ABV%	Volume	Price
Alhambra Reserva 1925	6.4	330ml	4.95
Birra Moretti, NRB	4.6	660ml	7.20
Budvar	5.0	500ml	5.50
Camden Hells	4.6	330ml	4.95
Lucky Buddha Beer	4.8	330ml	4.95
Peroni	5.2	660ml	7.60

Lo & No	ABV%	Volume	Price
BrewDog Punk AF	0.5	330ml	4.20
BrewDog Nanny State	0.5	330ml	4.20
Lucky Saint	0.5	330ml	4.30
Old Mout Berries & Cherries 0%	0.0	500ml	4.50
South West Orchards Craft Cider	0.5	500ml	4.50

Pale Ale	ABV%	Volume	Price
Camden Pale Ale	4.8	330ml	5.05
Meantime London Pale Ale	4.5	330ml	4.95
Toast American Pale Ale	4.8	330ml	5.55

Cider	ABV%	Volume	Price
Aspall Draught Suffolk	5.5	500ml	5.80
Old Mout Berries & Cherries	4.0	500ml	5.30
Old Mout Pineapple & Raspberry	4.0	500ml	5.30
South West Orchards Craft Cider	5.0	500ml	5.75

Porter & Stout	ABV%	Volume	Price
Tiny Rebel Stay Puft	5.2	330ml	4.95
Tailgate Peanut Butter Milk Stout	5.2	355ml	5.40

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	2.90
Coca Cola Zero	330ml	2.65
Coca Cola Diet	330ml	2.70

Lemony Lemonade	275ml	3.45
Frobisher's Fusion Passionfruit & Orange	275ml	3.35
Frobisher's Fusion Apple & Raspberry	275ml	3.20
Red Bull*	250ml	3.40
Red Bull Sugarfree*	250ml	3.30
San Pellegrino Aranciata*	330ml	2.95
San Pellegrino Rossa*	330ml	2.95
San Pellegrino Limonata*	330ml	2.95
Karma Drinks Gingerella Ginger Ale	300ml	3.45
Franklin & Sons Dandelion & Burdock	275ml	4.00
Fentimans Rose Lemonade	275ml	3.90

Juice	Volume	Price
Frobisher's Orange	250ml	3.70
Frobisher's Apple	250ml	3.70

Mixers	Volume	Price
Coca Cola	200ml	2.00
Coca Cola Diet	200ml	1.85

Franklin & Sons Pink Grapefruit & Bergamot Tonic	200ml	2.55
Franklin & Sons Rosemary & Black Olive Tonic	200ml	2.55
Franklin & Sons Rhubarb & Hibiscus Tonic	200ml	2.45

Fever-Tree Elderflower Tonic	200ml	2.50
Fever-Tree Low Calorie Tonic	200ml	2.50
Fever-Tree Smokey Ginger Ale	200ml	2.50
Fever-Tree Mediterranean	200ml	2.50
Fever-Tree Original	200ml	2.50
Fever-Tree Aromatics	200ml	2.50
Fever-Tree Soda	200ml	2.50
Fever-Tree Lemon Tonic	200ml	2.50
Fever-Tree Cucumber Tonic	200ml	2.50
Fever-Tree Lemonade	200ml	2.50

Water	Volume	Price
Harrogate Spring Still	330ml	1.85
Harrogate Spring Sparkling	330ml	1.85
Harrogate Spring Still	750ml	3.50
Harrogate Spring Sparkling	750ml	3.50

99% Antibacterial Menu
This menu has been treated with an antibacterial 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.