

BARÇA
FOOD & DRINKS
MENU

BARÇA

HOT

Chefs soup of the day Fresh homemade soup of the day served with rustic bread

£
6

Fajitas (V) Tortilla wraps served with sautéed mushrooms, peppers and onions

11.5

Add Chicken
Steak

4
4

8oz Sirloin steak served with homemade chips, grilled tomato and watercress
Choose a sauce: peppercorn, hollandaise, béarnaise

20
4

Thai red curry (VG) with coriander scented rice and Thai prawn crackers.

10

Add Salmon
Prawns
Chicken

4
4
4

Sweet potato, chickpea and spinach curry (VG) served with naan bread and rice

11

Add Salmon
Prawns
Chicken

4
4
4

Pan seared teriyaki salmon with toasted sesame seeds, stir fry vegetables, tossed egg noodles, cashew nuts finished with Thai basil dressing

16

SIDE ORDERS

Basket of dual fried chips
Mixed side salad
Basket of roasted sweet potato chips
Beer battered onion rings

£^{All Sides}
4.5

DESSERTS

Baked New York style vanilla cheesecake served with a spiced berry compote

£
6

Rich dark chocolate brownie served warm with double cream and strawberries

6.5

Spanish and English cheeses with a homemade chutney, grapes, celery and biscuits

7.5

Ice Cream (4 scoops) with a choice of white chocolate, pistachio, rum and raisin, strawberry and vanilla

6

(V) = Vegetarian (VG) = Vegan

BARÇA FOOD

SERVING TIMES: 11:30AM - 10:30PM

We use only the finest locally reared meat, sourced from our owners farm, Walton Lodge and our other trusted local suppliers.

SEE OUR BLACKBOARDS FOR DAILY SPECIALS

If you have any questions regarding any allergens within our food, please ask a member of staff.

TAPAS

Walton Lodge Scotch eggs Free range eggs wrapped in our organically reared pork sausage meat served warm; with a tomato salsa and salad leaves

£
4.5

Serrano ham a plate of thin, freshly sliced Serrano ham

6

Fresh Calamares in a light tempura batter with aioli

5.5

Sizzling prawns sautéed in chilli and garlic

6

Pimientos de padrón (V) flash fried and salted small green peppers.
About one in five are spicy hot...this is a Spanish form of "Russian" roulette!

4.5

Chorizo Caramelised chorizo with sweet peppers

5.5

Croquetas Bacon and cheese croquetas served with a spiced tomato salsa

5.5

Dates wrapped in bacon dates with a hint of brandy wrapped in smoked bacon

5.5

Charcuteria board A selection of prime Spanish cold meats, including fine Serrano ham and a paprika rubbed cured loin of pork, served with rustic breads

8

Dipping bread and olives (V) Homemade rustic bread served with aceitunas, balsamic and olive oil

4

PIZZA

Classic homemade oven-fired pizza (V) topped with homemade plum tomato sauce and buffalo mozzarella

£
10

Serrano ham, grilled chicken, jalapenos, peppers, black olives, mushrooms, ham, pepperoni, anchovies, onion, pineapple, sweetcorn

per topping 1

BARÇA

SANDWICHES/ WRAPS/ PANINIS/ FLATBREADS

The following are served with mixed leaves and crisps

Casa BLT Walton Lodge bacon, lettuce & tomato served on a choice of toasted white or brown bread	8.5
Casa club Grilled chicken, smoked Walton Lodge bacon, tomato, free range egg, crisp lettuce and aioli served on toasted white bread	10
Barça pepito Walton Lodge farm peppered sirloin steak sandwich, served on toasted ciabatta with caramelised onions and horseradish aioli	13
Add gratin blue cheese	1.5
Walton Lodge hand carved honey roast ham with crisp romaine lettuce, tomato and a wholegrain mustard mayonnaise	7
Oven roast chicken breast with tomato, baby gem lettuce and mayonnaise served on your choice of white, brown or wrap	7
Chicken, bacon & avocado wrap with crispy lettuce and garlic mayonnaise	8
Grated applewood cheese & smokehouse tomato chutney with fresh vine tomato and baby gem lettuce served on your choice of white, brown or wrap	7
Sundried tomato & mozzarella panini (V) Sun-dried tomato, basil and buffalo mozzarella	6.5
Walton Lodge ham, cheese and vine ripened tomato panini served with vine ripened tomatoes and grated cheddar cheese	7.5
Tuna melt panini bound in mayonnaise with grated cheddar	7
Walton Lodge Bacon and brie panini with sweet chilli jam	7
Homemade lightly spiced falafel (VG) served with pitta bread, pickled red cabbage, lemon and coriander dressing	7

HEALTHY CHOICES & SALADS

All our healthy choice dishes are under 500 calories per serving ♥

♥ Quinoa, avocado, fennel and broad bean salad (VG) spiced tomato and herb dressing	9.5
♥ Roasted Mediterranean vegetable and quinoa salad (VG) Aubergine, courgette, peppers, red onion and quinoa	9.5
♥ Chickpea, sweet potato, green bean and chilli salad (VG) with coriander, and lime dressing	9.5
♥ Goats cheese, orange and beetroot salad (V) with walnuts and mustard dressing	12

HEALTHY CHOICES & SALADS CONTINUED...

♥ Yellow split pea, wild rice, roast red pepper and courgette salad (VG) with a sherry vinegar and shallot vinaigrette	9.5
Soy and ginger scented crispy duck salad Asian vegetables, orange, pomegranate and ponzu dressing	13
Casa ensalada Serrano cured ham, salami, salad leaves, cherry tomatoes, marinated olives, croutons, our free range egg & a honey and mustard vinaigrette	11
Caesar salad Baby gem lettuce, olive oil baked croutons, anchovies & parmesan shavings	8
The following can be added to any of the above salads and healthy choices	
Pan seared chicken	4
Pan seared salmon	4
Feta, olive and red onion	3.5
King prawns	4.5

CASA COMFORTS

5oz/8oz Casa homemade beef burger made with Walton Lodge farm minced rump steak, served in a homemade toasted brioche bun with a fresh salad garnish	8/10.5
Add Cheese	2
Bacon	2
Stilton	2
Spiced chick pea and broad bean burger (VG) served in a toasted bun, chilli jam, fresh salad garnish	8.5
Add Smoked Applewood Cheddar	2
Brie	2
Chilli jam	1
Beer battered fish and dual fried chips served with homemade mushy peas and tartare sauce	12.5
Walton Lodge 10oz gammon steak with dual fried chips, fried eggs, peas and pineapple pickle	14
Walton Lodge braised pork belly served with pickled red cabbage, mashed potato, seasonal greens and red wine jus	15
Salmon, smoked haddock and prawn fishcakes served with pea shoot and rocket salad, tartare sauce and fresh lemon	13

BARÇA DRINKS MENU

BARÇA FIZZ

CHAMPAGNE & SPARKLING WINE

	£ _{125ML}	£ _{BOTTLE}
Prosecco	6.7	29
Cava Brut		23
Cava Reserva Joan Sarda	6	26
J.M. Gremillet Brut Champagne	7.7	45
This award winning Champagne is fresh with floral aromas that follow through to rich fruit flavours and a fresh crisp citrus finish on the palate.		
Moët et Chandon		60
The recent release is all soft and cuddly, with yeasty, toasty aromas practically bursting out of the glass, the palate is rather creamy with a little zippy acid on the finish		
Moët Rosé		65
The aromas are intense and irresistible, a lively bouquet of fresh red summer with floral nuances (rose hawthorn) and a light peppery touch.		
Veuve Cliquit NV France		70
This classical dry Champagne is a blend of two-thirds black grapes for body, balanced with one-third Chardonnay for elegance. It has a fine persistent sparkle and golden Champagne colour.		
Ruinart Brut		80
Golden Yellow colour with a beautiful brilliant. Very good mousse and fine bubbles. A delicate, fresh, and fruity nose, showing notes of white fruits mainly pear. Well-balanced.		
Ruinart Rosé		90
The wine is a brilliant orange-yellow rose petal colour with a very fine, profuse and sustained mousse. The nose is characterised by small red berries, mainly currant. On the palate the wine is vigorous and well balanced.		
Dom Perignon		180
Light minerally with a little bit of sweet spice, citrus galore and so much oyster water on the nose. The palate is unctuous with lots of pencil lead, some lemon pith with a coating of honey and oranges too.		

BARÇA COCKTAILS

FLUTES

	£
Barca Champagne cocktail	9.5
A sweet sugar cube forms the centre piece for this classic cocktail for all brandy lover.	
Amaretto Fizz	9
Amaretto and orange layered with prosecco.	
Barca Royale	9.5
The classic royale blackcurrant liqueur topped with champagne.	
Lady in Red	9
Raspberries and strawberries sweetened with vanilla and topped with prosecco.	
French 75	9.5
Fresh, clean, sophisticated. Gin shaken with lemon juice and sugar syrup topped up with champagne.	

NON ALCOHOLIC COCKTAILS

	£
Berry Nice	4
Fresh blackberries, fresh lemon juice, cranberry and sugar, served over crushed ice, topped with lemonade and garnished with blackberry & raspberries.	
Orange Sherbet	4
Fresh orange juice and passion fruit syrup topped with grenadine and lemonade, garnished with orange slices.	
Apple Mojito	4
Fresh mint & lime muddled then topped with apple juice.	

BARÇA COCKTAILS

OUR FAVOURITES

Pink Lemonade

A sweet pretty pink drink made with vodka, peach schnapps, cranberry juice and lemonade for the bubbles.

June Bug

All of our favourite fruits in one drink. Koko Kanu, Midori and pineapple juice shaken and strained over crushed ice.

Gin Old Fashioned

Traditionally made with whisky, this variation made with Hendricks is smooth and warm stirred gently with orange zest.

Midori Sour

Midori melon liqueur enhanced by premium Japanese musk melons combined with fresh lemon juice and sugar served over crushed ice to create a refreshin vibrant green cocktail.

Pink Mojito

A refreshing twist on the classic mojito, made with Bundaberg rum, fresh mint, lime and a hint of sugar, topped off with a touch of cranberry juice adding a little fruitiness to the mojito.

MARTINIS

Strawberry & Lime Margarita

A fruit twist on this tequila based drink, served with a salted rim.

French Martini

The stunning classic French martini made with vodka and pineapple with a delicious blackcurrant liqueur.

Daiquiri

Amazing for cooling you down on a warm summers day, with many frozen flavour combinations consisting of strawberry, mango, raspberry, lemon & lime.

£

8

7

7

6

7

£

8

8

7

BARÇA WINES

WHITE

£125ML £175ML £250ML £BOTTLE

Borsao Blanco Macabeo

(Spain) Fresh, lightly savoury nose of peach, lemon and fennel. Broad, textural palate and clean, fruity finish.

4.5 5.8 7.4 21

Pinot Grigio Conviviale Trentino

(Italy) Crisp lively and aromatic. Medium bodied with fresh lemony fruit on the palate and a gentle honeyed finish.

5.8 8 24

Moko Black Sauvignon Blanc

(Marlborough, New Zealand) Zesty citrus with white stone fruits. Hints of gooseberry rolling into a full layered palate finishing with a lovely balance of texture, weight and clean refreshing finish.

6.8 9.7 28

Bellefontaine Chardonnay

(France) Ripe and aromatic pear with a touch of fresh peach, with a fresh and zingy taste in the mouth starting off with gummy mineral tones then getting fuller and peachier taste, quite a concentrated fruit flavour but balanced by crisp acidity.

6.5 8.5 24

Nube De Leza Garcia, Rioja

(Spain) Sweet white Rioja with hints of apples and pears is perfect enjoyed ice cold either with food or on its own.

5.9 7.6 22

SHERRIES

£70ML

Fino, Bodegas Rey Fernando de Castilla

Pale golden wine with a sharp delicate bouquet. Light and dry.

4.6

Amontillado, Bodegas Fernando de Castilla

An amber coloured wine, with a sharp but subtle bouquet suggestive of hazelnuts. Smooth and full.

4.8

Manzanilla, Bodegas Fernando de Castilla

Straw-coloured wine, with a dry and sharp bouquet. Light on the palate.

4.6

Pedro Ximenez, Bodegas Fernando de Castilla

A dark mahogany coloured wine with a deep bouquet of raisins. Smooth and very sweet.

5.2

All of our wine is vegetarian.

BARÇA WINES

	£125ML	£175ML	£250ML	£BOTTLE
RED				
Borsao Tinto Garnacha (Spain) Juicy bramble fruit and fresh redcurrants. Soft tannins, good acidity with a hint of spiciness.	4.5	5.8	7.4	21
Marilyn Merlot (France) Fine, supple and intensely satisfying Merlot from Bordeaux.		5.8	7.4	21
Joan Sardà Cabernet Sauvignon (Penedès) An intense dark cherry red, it is complex and elegant with an extraordinary wealth of ripe fruit aromas.		6.5	8.5	24
Stone's Throw Shiraz (Australia) Bright and lifted Shiraz with a wonderful perfumed dusty nose of dark fruit with mulberry, blackberry and a hint of sour cherry.	7		10	29
Artesa Rioja Crianza D.O.C. (Spain) A soft mature oak-aged Rioja with aromas of berry fruit and vanilla.	7		10	29
Pablo Y Walter Malbec (Argentina) A really pure expression of Malbec, bright red & juicy, rich chocolate flavours with a lick of oak to round out the edges.	7.6		10.5	31

Try something different

**£27^{BTL} Albarino Orballo Bodega
La Val, Rias Baixas**

(Spain) Intense aromatics, generous on the palate the ripe fruit and minerality all balanced by a refreshing burst of acidity.

	£125ML	£175ML	£250ML	£BOTTLE
ROSÉ				
Borsao Rosado Garnacha (Spain) Soft and balanced, strawberry jam notes and fresh acidity. Superb rosé.	4.5	5.8	7.4	21
Marilyn Merlot (France) Fantastic Bordeaux rose'. 10% of the free run juice is drawn off to make this fruity rosé.		5.8	7.4	21
Nube De Leza Garcia, Grenache Blush (Spain) Flavours of strawberry, passionfruit and berries ensuring wonderful sweetness from this wine best enjoyed ice cold.	5.9		7.6	22

BARÇA COCKTAILS

	£
CLASSICS	
Pina Colada The Pina Colada is a tropical cocktail with coconut rum, pineapple juice and milk.	8
Bramble An 80's icon with Gin and fresh lemon juice served over crushed ice and drizzled blackcurrant liquor.	7
Espresso Martini A great after dinner cocktail made with freshly ground hermosa coffee, shaken and strained in to a martini glass and garnished with coffee beans.	8
Cuba Libre Essentially a rum and coke with a couple squeezes of lime, but Cuba Libre has much more of a ring to it.	6
Cosmopolitan The cosmopolitan was traditionally made with citron vodka, this works just as well with unflavoured vodka with a quality of cranberry juice, cointreau and a squeeze of fresh lime.	8
Mojito The most popular of the rum cocktails the mojito made with fresh lime, Bundaberg rum and mint topped off with a touch of soda creating the mojito.	7
White Russian One of the most famous cocktails of the modern era, vodka and coffee liqueur poured over ice, layered slowly with milk and gently stirred.	7
Amaretto Sour The cocktail for the amaretto lovers mixed with fresh lemon juice and sugar served over crushed ice and garnished with a maraschino cherry for a nice refreshing cocktail.	7
Long Island Ice Tea The long island ice tea is well known as to be one of the strongest cocktails as it's made with 5 different spirits, tequila, gin, triple sec, rum and vodka. Served with lemon juice and cola to make a great combination for a great cocktail.	8

BARÇA WHISK(E)Y

BEGINNER	£	£
Benriach - Scottish (Heart of speyside) Heart of speyside expression cleverly captures fruit, honey, and heather and spice notes, against a backdrop of mellow oak wood, in a fresh and lively combination.	4.7	8
Jameson - Irish Perfect balance of spicy, nutty and vanilla notes with hints of sweet sherry and exceptional smoothness.	4.4	
Auchentoshan, 10 yr – Scottish Sweet vanilla cream, fresh green apple skin and a little mint	6	
Glenfiddich, 12 yr – Scottish Light, floral, spices. Very smooth. With a Sweet, touch of oak and general fruit, oily finish.	6	
Oban, 14yr – Scottish Full-bodied, smooth and gently spicy in the mouth, with candied peel, Jaffa oranges and a developing edge of subtle salt and smoke. Spicy oak, persistent ginger and a hint of cloves in the lengthy finish.	8	
Dalwhinnie, 15yr - Scottish Malty. Walnuts steeped in manuka honey with vanilla sponge. Gentle smoke weaves its way through the cereal with a touch of spice.	6.5	
INTERMEDIATE		
Macallan Gold – Scottish Citrus and boiled sweets rule the palate, along with hints of ginger and cinnamon, while soft oak tones reveal toasted apples.	6.7	
Knockando, 12yr – Japanese The palate is quite full with notes of heather roots and damp earth, notes of honeyed sweetness with Jamaica ginger cake, a touch of rum with malty peat. The finish is quite long with winter spice and crystallized stem ginger with cereal notes.	5.5	
Yamazaki, 12yr - Japanese A pleasant floral character with a little tropical fruit and a rooty note. The palate is smooth and soft with good sweetness and winter spice. A lovely citrus note develops with more tropical fruit notes and a little rum. The finish is medium with fruit and zest.		
Glenmorangie, 10yr - Scottish Fresh and balanced, vanilla. Boiled sweets, very creamy, tiramisu, toffee.		6
Aberlour, 10yr – Scottish Quite full-bodied, spicy rich fruitcake, toffee notes and a creamy malty-feel and the vaguest whisper of something akin to synthetic banana with Caramel and honey, the malt still evident and the sweet spices still linger to the finish.		5
EXPERIENCED		
Ardbeg, 10yr Sweet vanilla counterbalanced with lemon and lime followed by that surging Ardbeg smoke that we all know and love.		6.5
Talisker, 10yr Intense and full bodied with huge plumes of smoke and volcanic, peppery peat.		6.7
Laphroaig, 10yr Seaweed-led, with a hint of vanilla ice cream and more than a whiff of notes from the First Aid box (TCP, plasters etc). The oak is big, and muscles its way into the fore as you hold this whisky over your tongue. An upsurge of spices develops cardamom/black pepper/chilli.		6.8
Benriach - Scottish (10yr curiositas) At once sweet and heavily smoked. Peppery spice tingles, iodine, a warm nuttiness.		5.2

BARÇA DRINKS

BOTTLES	£	SOFT DRINKS	£
Amigos (5.5%, 330ml)	4.2	Appletiser	3
Estrella Damm (4.8%, 330ml)	4.3	Coca Cola	2.3
Erdinger (0.0% 275ml)	3	Diet Coke	2.3
Magners (4.5%, 568ml)	5.1	Franklin & Son's Tonics	2.5
VK (4.0%, 275ml)	3	Sicilian Lemon	
Hooch (4.0%, 500ml)	4	Ginger Ale	
Hooper's (4.0%, 500ml)	4	Tonic	
Jaipur (5.9%, 330ml)	4.8	Light Tonic	
Kopparberg Pear (4.6%, 500ml)	4.9	Lemonade	
Kopparberg Mixed Fruit (4.6%, 500ml)	4.9	Franklin & Son's Soft Drinks	2.8
Becks Blue (0.0%, 275ml)	3.1	Lemonade & Elderflower	
Mahou (5.5% 330ml)	4.2	Dandelion & Burdock	
Bishops Finger (5.4%, 500ml)	5	Apple & Rhubarb	
Old Speckled Hen (5% 500ml)	5.1	Strawberry & Raspberry	
Birra Moretti (4.6% 330ml)	4.2	Ginger Beer	
San Miguel (5.0% 330ml)	4.2	Valencian Orange & Pink Grapefruit	
Daura Damm* (4.5% 330ml)	4.8	1886 Cola	
Brew Dog IPA (5.6% 330ml)	4.9	J20	3
Brew Dog Dead Pony (3.8% 330ml)	5	Kick Energy	2.5
Brew Dog Vagabond (GF) (4.5% 330ml)	5	Pepsi	2.1
Heist Craft Can (4.8% 330ml)	5	Diet Pepsi	2.1
Modelo (4.5% 355ml)	4.3	Lemonade	2.1
Sierra Nevada (5.6% 355ml)	5	Pago Juices	3
		Pineapple	
		Cloudy Apple	
		Cranberry	
		Orange	
PREMIUM BEERS	£	DRAUGHT	£HALF £2/3 £PINT
Brooklyn Lager (5.2%, 355ml)	4.7	San Miguel (5.0%)	2.3 4.6
Budvar (5%, 330ml)	4.2	Guinness (4.1%)	2.3 4.6
Chimay (7%, 330ml)	5.5	Somersby (4.0%)	2.3 4.6
Erdinger hefe weiss (5.3%, 500ml)	5	Strawberry & Rhubarb	
Hoegaarden (4.9%, 330ml)	4.3	Mahou (5.5%)	2.45 3.6 4.9
Leffe blonde (6.6%, 330ml)	4.7	Shed Head (4.6%)	2.30 4.6
Grolsch (5% 450ml)	5		
Blue Moon (5.4% 355ml)	4.6		

BARÇA SPIRITS

WHISK(E)Y	£
Benriach (12yr Tawny finish)	5.2
Benriach (15yr Madeira finish)	6.5
Benriach (17yr Rioja finish)	6.7
GlenDronach (12yr)	5.2
GlenDronach (14yr Virgin oak)	6.5
GlenDronach (15yr Moscatel)	6.5
GlenDronach (15yr Revival)	6.5
GlenDronach (18yr)	8
Cutty Sark (15yr)	4.3
Cutty Black	4.3
Southern Comfort	4.3
Gentleman Jack	5.5
BOURBON	£
Jack Daniels	4.6
Jack Daniels Honey	4.6
BRANDY	£
Torres (10yr)	4.4
Hennessey VS	4.9
Hennessey Fine	6
Hennessey XO	11.5
RUM	£
Bacardi	4.3
Bacardi gold	4.8
Bacardi (8yr)	5.8
El Dorado (12yr)	5
Havana Club (3yr)	4.5
Havana Club (7yr)	4.8
Zacapa Gold Rum (23yr)	6.5
Kracken	5.3
Myers Dark	4.3
Koko Kanu	4.3
Bundaberg Red	4.3
Bundaberg Reserve	4.3
Skipper Black Spiced Rum	4.8

LIQUEURS	£
Amaretto	4.4
Baileys (70ml)	5.1
Cointreau	4.3
Corky's	2
Drambuie	4.6
Fratello	3
Goldschläger	4.1
Grand Marnier	4.6
Jungfrau	2
Kahlúa	4.3
Licor 43	4.3
Merlet liquors	4.3
Martini Bianco (70ml)	4.3
Martini Rosso (70ml)	4.3
Martini Extra Dry (70ml)	4.3
Sambucca	4.3
Pimms (70ml)	5
Ricard Pastis	4.3
Teichenné Schnapps	3.2
Thornton's Chocolate	4.1
Tia Maria	4.2
Sagatiba cachaca	4.1
Grappa Moscato (70ml)	5
Campari	4.3
TEQUILA	£
Olmecca	4.3
VODKA	£
Absolut Vodka	4.4
Grey Goose	6.1
Zubrowka	5.2
Belvedere	5.8
Three Sixty	4.4
Smirnoff	4.5

BARÇA GINS

GIN & TONICS	£	£	
Bath Tub Accompanied by sliced pear & cinnamon sticks	8.5	Sir Robin of Locksley Accompanied by a slice of pink grapefruit	8.8
Blue Bottle Dry Gin Accompanied by a slice of pink grapefruit	8.8	Sipsmith Dry Served with lemon slices	8.5
Bombay Sapphire Served with a lime wedge	7.2	Sipsmith Sloe Served with lemon tonic	8.5
Bulldog Served with a lime wedge	7.7	Tanqueray Served with a lime wedge	7.2
Buss 509 Grapefruit Accompanied with a slice of pink grapefruit	9.7	Tanqueray 10 Served with lemon slices	8.3
Buss 509 Raspberry Finished with raspberries	9.7	Valentia Dry Finished with lemon & lime	8.5
Caorunn Accompanied by apple slices	8	Warner Edwards Rhubarb Topped with sliced apple	8.6
Curio Mixed with basil leaves	8.5		
Diplome Dry Accompanied by a slice of pink grapefruit	8.5		
Greenalls Dry Served with a lime wedge	6.7		
Gin Mare Accompanied by a slice of pink grapefruit and fresh rosemary	8.5		
Hendricks Served with cucumber wheels	7.6		
Monkey 47 Garnished with orange & lavender	9.3		
Nelsons Dry Served with a lime wedge	7.3		
Opihr Garnished with orange & coriander	7.5		
Puerto De Indias Strawberry Topped with sliced strawberries	8.5		

All of our Gins are priced to be served with Franklin & Sons range of tonics and garnished as described for the perfect serve.