BARÇA bar
AT casa

TAPAS
We recommend sharing three or four dishes between two, or simply enjoying one alone as a starter.

CASA SOURDOUGH (V) 7
Spanish olives, salted butter, balsamic dip

PATATAS BRAVAS (V) 9
Fried potatoes, paprika sauce, aioli

MANCHEGO & SERRANO CROQUETTES 11
Roquette, salsa fresca

GAMBAS PIL PIL 13
Sautéed king prawns, chilli and garlic, sourdough

HONEY GLAZED CHORIZO 12
Sautéed chorizo, Walton Lodge honey, parsley

PADRÓN PEPPERS (VG) 9
Tossed in olive oil and chilli salt

CRISPY CALAMARI 12
Seasoned breadcrumb coating, sea salt, aioli

KOREAN CAULIFLOWER (VG) 8
Glazed with gochujang and soy

PAN CON TOMATE PINCHO (VG) 7
Toasted sourdough, roquette, balsamic

ALBONDIGAS 11
Meatballs, piquillo pepper sauce, sour cream

CRISPY SOY GLAZED PORK BELLY 11
Sesame seeds, spring onion, soy glaze

MAINS

SOUP OF THE DAY 7
Please ask your server for today's soup

STICKY PORK TACOS 18
Glazed pork belly, sesame, coriander, lime, peppers, onions

FAJITAS
With peppers, onions, tortillas, guacamole, salsa, sour cream and cheese

Steak 19
Chicken 17
Halloumi 15

WALTON LODGE 6OZ BEEF BURGER 20
Pulled pork, pancetta, Monterey Jack cheese, smoked cheese sauce, beef tomato, gem leaf, toasted brioche bun. Served with your choice of fries.

CRISPY CAJUN CHICKEN BURGER 18
Pancetta, Monterey Jack cheese, red cabbage slaw, beef tomato, gem leaf, garlic mayo, toasted brioche bun. Served with your choice of fries.

GRILLED HALLOUMI BURGER (V) 14
Cucumber slices, dill, tzatziki sauce, toasted brioche bun. Served with your choice of fries.

TERIYAKI SALMON 20
Thai glazed noodles, sesame seeds and spring onions

WILD MUSHROOM GNOCCHI (V) 18
Truffle cream, rocket, Parmesan

BUILD YOUR OWN PIZZA

MARGHERITA (V) 12

ADD YOUR OWN TOPPINGS 2
Peppers, onions, mushrooms, Serrano ham, olives, feta, chorizo, chicken, jalapeños, ham, red onion

SALADS

CAESAR 10
Lettuce leaves, croutons, Parmesan, Caesar dressing
Add chicken or salmon for £5

PIPIRRANA 15
Fresh tuna, tomatoes, cucumber, peppers, onions, olive oil

KOREAN CAULIFLOWER (VG) 13
Cauliflower in a gochujang sauce, quinoa, peppers, spring onion, cabbage, miso dressing

GOAT'S CHEESE (V) 12
Poached pear, toasted walnuts, raspberry vinaigrette

SUPERFOOD (VG) 14
Kale, spinach, chickpeas, quinoa, avocado, pomegranate with a lemon and herb dressing

SANDWICHES
All served with a side salad, add French fries for £3

CASA CLUB 15
Toasted white or brown bread with roasted chicken, bacon, Walton Lodge free-range boiled egg, tomato, baby gem, mayonnaise

WALTON LODGE STEAK 17
Toasted ciabatta, grilled steak, caramelised onions, garlic aioli

FISH FINGER 16
Sourdough, baby gem, tartare sauce, lemon, mushy peas

AVOCADO & HALLOUMI (V) 13
Toasted ciabatta, hot honey drizzle

SIDES

MIXED SIDE SALAD (VG) 6
ONION RINGS (V) 6
FRENCH FRIES 6
SEASONED FRIES 7
TRIPLE-COOKED CHIPS (V) 7
LOADED FRIES 9
Topped with BBQ pulled pork, cheese sauce, smoked pancetta, crispy onions
CHORIZO-LOADED SWEET POTATO WEDGES 9

DESSERTS

CINNAMON CHURROS (V) 9
Chocolate dipping sauce

MADAGASCAN VANILLA CHEESECAKE (V) 9
Mixed berry compote

ICE CREAMS & SORBETS (V) 7
Please ask your server for today's selection

(V) Vegetarian (VG) Vegan Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.
Some dishes can be adapted. We regret that we cannot guarantee our dishes are totally nut-free.

BARÇA bar
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BRUNCH 09.00 - 17.00

BARÇA BREAKFAST 16
Walton Lodge sausage, back bacon, hash browns, pan-fried mushrooms, vine tomatoes, black pudding, brown or white buttered toast, your choice of poached, fried or scrambled eggs

EGGS BENEDICT 12
Walton Lodge ham, rosemary butter muffin, soft poached eggs, homemade hollandaise, chorizo crumb, rosemary oil, chorizo oil

EGGS ROYALE 13
Finest smoked salmon, toasted muffin, soft poached eggs, homemade hollandaise, pickled shallots, parsley & lemon crumb, lemon zest

EGGS FLORENTINE (V) 11
Truffle creamed spinach, toasted muffin, soft poached eggs, homemade hollandaise, aged parmesan, cayenne

AVOCADO MUFFIN (V) 13
Smashed spiced avocado, toasted muffin, soft poached eggs, green onions, pickled chillis, sriracha lime honey

CONFIT TOMATO TOAST (V) 12
Confit baby tomatoes, dressed rocket, soft poached eggs, basil aioli, aged parmesan, basil oil

WILD MUSHROOM TOAST (V) 12
Garlic & thyme pan-seared wild mushrooms, green walnut pesto, soft poached eggs, lemon zest, roasted nut crunch

WALTON LODGE STEAK AND EGGS 18
Medium rare seasoned steak, confit garlic crostini, Walton Lodge fried eggs, chimichurri herb dressing

ORANGE & ALMOND FRENCH TOAST (V) 11
Brown sugar French toast, orange maple caramel, fresh orange, vanilla crème, toasted almond crumb

DERBYSHIRE ROLLED OATS (V) 9
Warm local oats, cinnamon sugar, Walton Lodge honey, blueberry compote

AÇAÍ BOWL (V) 12
Frozen whipped açai & crunchy granola with your choice of fruit, sauce and topping

Choose two fruits:	Choose a topper:	Choose a crunch:
Strawberries, raspberries, blueberries, banana	Walton Lodge honey, Biscoff, Nutella, peanut butter	Toasted almonds, pistachio, chia seeds, coconut

BANOFFEE PANCAKE STACK (V) 13
Double fluffy pancakes, fresh banana, caramel sauce, banana whipped cream, nut crunch

ADDITIONAL ITEMS 3
Walton Lodge bacon
Walton Lodge sausage
Hash brown
Walton Lodge free-range poached egg
Toast and preserves

BARÇA BAKES
Please see our counter or ask your server about today's freshly baked selection.

MATCHA 6

REÀL SYRUPS 50p Extra
Strawberry, blueberry, mango, banana or white chocolate

All matcha drinks are served with cold foam



SMOOTHIES 9

TROPICAL GLOW
Mango, pineapple, berry compote, coconut milk, Walton Lodge honey

GREEN BOOST
Kale, kiwi, cucumber, apple, spinach, coconut milk

BERRY BLISS
Raspberries, strawberries, apple, cranberry juice, coconut yoghurt

WELLNESS SHOTS 3.5

IMMUNITY BOOST
Lemon, ginger and apple juice. Supports digestion while helping the body produce collagen and antioxidants.

ORANGE ESSENCE
Orange, carrot and turmeric. Supports healthy skin vision and the body's natural inflammatory response while helping produce antioxidants.

GREEN REVIVER
Cucumber, spinach and lime. Supports hydration and digestion while helping replenish natural electrolytes.

LIVE MUSIC
Every Friday & Saturday from 6pm



COCKTAILS 2 FOR £15
Every Friday 5-8pm

ESPRESSO MARTINI, PORNSTAR MARTINI, AMARETTO SOUR, APEROL SPRITZ, MARGARITA MOJITO



BOTTOMLESS BRUNCH
£45pp selected Saturdays

90 MINUTES OF BOTTOMLESS PROSECCO, ESTRELLA DAMM, SPRITZ AND PREMIUM CANNED COCKTAILS



SCAN TO DISCOVER MORE