

Contents

- 1 – Deals
- 2 - Starters, Boards and Sides
- 3 - Pizza
- 4 - Burgers, Pasta, Salads
- 5 - Desserts, Coffee, Glossary
- 6 - Wine
- 7 - Cocktails, Bottles
- 8 - Cans, Soft
- 9 - Spirits



Trust our family to feed yours!
Fiercely independent since 1976, proudly providing three generations of the city with outstanding food & drink!

dAt bAr AT HOME ORDER THROUGH



WIFI : datbarwifi PASSWORD : craftbeer
*Discretionary Service Charge is added to all restaurant tables.
10% for tables of under 6 and 12.5% for tables of 6 and over.*

dAtbAr

Early Bird Menu

From opening until 7pm Tue – Fri
2 Courses £13.50

STARTERS

ARANCINI—SAVOURY RICE BALLS VEG V

garden peas, fresh mint & buffalo mozzarella

ARANCINI—SAVOURY RICE BALLS

With beef ragu and buffalo mozzarella

BUTTERNUT SQUASH SOUP V VG

creamy soup of slow roast butternut squash with almond pesto. Served with sourdough

MOZZARELLA SALAD V

Buffalo mozzarella with blistered cherry tomatoes and rocket pesto

MAIN COURSE

PAPPARDELLE FINE BEANS V

Strips of egg pasta with fine beans, cherry tomatoes, rocket and almond pesto, Kalamata olives and Reggiano parmigiana

LASAGNE HOMESTYLE

Layers of slow cooked beef ragu, bechamel, Reggiano cheese, tomato fondue, Italian ham and friarielli

SWEET POTATO MAC 'N' CHEESE V VG

Soya béchamel, vegan Mossarisella, breadcrumbs, caramelised onion and cherry tomatoes

PIZZA

choose from our classic sourdough pizza from our main menu

BURGER

choose from our burgers served in brioche bun

SALAD

choose from one of our super healthy salads



ADD

Skinny fries £3.50

Fat chips £4.50

KIDS MENU - ALL OPENING TIMES

MAINS

Sweet potato mac 'n' cheese V VG £5.00

Kid's Pizza Margherita with mozzarella and tomato V £5.00

Rigatoni Pasta with tomato sugo V VG £5.00

SIDES

Skinny Fries V VG £1.50

Carrot & Cucumber Sticks V VG £1.50

DRINKS

Glass of milk £1.00

Glass of orange juice £1.00

Glass of apple juice £1.00

Glass of mineral water £1.00

Scoop of ice cream for
dessert? £1.75
Choose from vanilla,
strawberry, chocolate or
hazelnut.

STARTERS/SMALL

MINISTRONE SOUP £5 V VG

Borlotti beans, celery, carrots, san Marzano tomatoes, Savoy cabbage and almond pesto. Served with sourdough.

ARANCINI—SAVOURY RICE BALLS VEG V £5

garden peas, fresh mint & buffalo V

ARANCINI—SAVOURY RICE BALLS £5

With beef ragu and buffalo mozzarella

BUTTERNUT SQUASH SOUP £6 V VG

creamy soup of slow roast butternut squash with almond pesto. Served with sourdough.

SOURDOUGH BRUSCHETTA GREENS £7 V VG

with tender stem broccoli, fine beans, leaf spinach, roasted chili and garlic, lemon zest and EVO

PUGLIAN FRITTERS £6.50 V

artichoke, cauliflower, courgette with green aioli

SAUTEED ROMAN STEM ARTICHOKE £7.50 V

with almonds, breadcrumbs, parsley and Kalamata olives

ROASTED PIQUILLO PEPPERS £7.50

stuffed with salt cod and dressed with almond pesto

COD CHEEK FRITTERS £8

cod pieces in batter with aioli

SOURDOUGH BRUSCHETTA BUFFALO £9 V

creamy DOP buffalo mozzarella with wild rocket, sundried Puglian tomatoes and almond pesto.

SOURDOUGH BRUSCHETTA PROSCIUTTO CRUDO DOP £9

fine cured ham with shaved Reggiano parmigiano DOP, rocket and cherry tomatoes, EVO

OUR FAMOUS SHARING BOARDS

served with sourdough



VEG BOARD £15

Sundried tomatoes
Kalamata and
Cerignola olives
Borettane Onions
Roast marinated peppers
Roast beetroot
Buffalo Mozzarella



HOT BOARD £15

Cod cheek fritter with aioli
Local* nduja bruschetta
Sautéed artichokes
Salt cod piquillo peppers
Arancini rice balls Veg/Meat



MEAT & CHEESE £15

Prosciutto Crudo DOP 75g
Local* soppressata salami
Calabrian spicy salami
Oglesfield cheese
Gorgonzola
Cornichons, quince jelly
Borettane Onions

SIDES & FRIES

Shoestring Fries £3.50 V VG

Beef dripping, fat, hand cut chips £4.50

Sautéed chili greens (fine

beans, broccoli, spinach) £6 V VG

Sourdough Garlic Bruschetta £3.50

Roasted peppers and courgettes

with EVO and lemon dressing £5.50 V VG

Garden leaf salad £5 V VG

Kalamata and Cerignola olives £3.50 V VG

Prosciutto crudo 100g £5

Sourdough Bread and French Butter £3



CLASSIC PIZZA

MARGHERITA £10 V Tomato, mozzarella, fresh basil, EVO

MARINARA £9 Tomato, EVO, oregano, garlic, capers and anchovy. No cheese

PANE AGLIO OLIO £9 V White Pizza - Mozzarella, sliced garlic, EVO, lemon infused bechamel

ORTOLANA £11 V Tomato, mozzarella, roast peppers, aubergine stracotto, grilled courgette and almond pesto

CAPRICIOSA £12 Tomato, mozzarella, Puglian grilled artichokes, Kalamata olives, anchovies

RAGU £12 Tomato, mozzarella and beef feather blade ragu with shaved Reggiano parmigiana

SPICY SALAMI £13 Tomato, Mozzarella, Calabrian Spicy Salami, semi-dried tomatoes

CONTEMPORARY PIZZA

BOSCAIOLA £12 White Pizza - Mozzarella, white truffle cream, chestnut mushrooms, Italian roast ham, guanciale and thyme

PATATA £ 13 White Pizza - Mozzarella, potato, guanciale, cheese fondue, rosemary and 24 month reggiano parmigiano.

AFFUMICATI £13 V White Pizza - Mozzarella, smoked aubergine caviar, smoked aubergine slices toasted pine nuts and fried mint

SUPER ZUCCA £13 V White Pizza - Mozzarella, butternut squash two ways, crisp sage, Reggiano parmigiano, pomegranate and almond pesto

FRIARIELLI E SALSICCE £14 White Pizza - Mozzarella, friarielli, local fennel and chilli sausage and sauteed chilli broccoletti

PERFECT MARGHERITA £14 V Tomatoes, 125g D.O.P. buffalo torn fresh mozzarella, semi-dried tomatoes, cherry plum tomatoes, fresh basil, EVO

CALABRESE £14 White Pizza - Mozzarella, bechamel, Nduja fiery and spreadable pork salami, Kalamata olives and rocket

CRUDAIOLA £14 Tomato, buffalo mozzarella, Kalamata olives, San Daniele prosciutto, rocket and D.O.P. Parmigiano

PEPPEREX £14 V Mozzarella, pepper coulis, roast peppers, flamed chili and green habanero sauce. Spicy!

CARCIOFI BIS £15 V Mozzarella, artichoke puree, sautéed Puglian artichokes, Kalamata olives, shaved Reggiano parmigiano and roast cherry tomatoes

“CHE MACELLAIO” £16 White Pizza - Artisanal charcuterie — Mozzarella, guanciale crisps, sopressata salami, local nduja and fresh fennel sausage

PUGLIESE £16 V White Pizza - Mozzarella, friarelli, burrata, sauteed chilli broccoletti

EXTRA TOPPINGS

£1 EACH

Egg, Basil
Rocket, Spinach
Kalamata Olives
Chestnut mushrooms
Fresh cherry tomatoes
Reggiano Parmigiano D.O.P

£2.00 EACH

Puglian roast artichokes
Roast butternut squash
Puglian roast tomatoes
Wood roast peppers
Spanish anchovies
Beef ragu

£2.50 EACH

Nduja
Guanciale
Sopressata
Fennel and chili sausage
Prosciutto cotto (cooked ham)
Prosciutto crudo D.O.P (raw ham)

125g CHEESE

Buffalo Mozzarella Di
Campagna D.O.P £4
Burrata Pugliese £5
Vegana “Mozzarisella” £5

VEGAN & VEGETARIAN

All our pizzas can be made with Vegan **VG** “MozzaRisella” for **£1** extra.



BURGERS

ALL OUR BURGERS ARE 6OZ PATTIES AND ARE SERVED IN A BEAUTIFUL BRIOCHE BUN
REALLY HUNGRY? ADD AN EXTRA 6OZ PATTIE FOR £3

JOES' BURGER £10 with baby gem, slice of beef tomato, sliced gerkin, crisp pancetta and Dijon mustard sauce

MOTO BURGER £11 with Oglesfield cheese melt, fried onion ring, gem lettuce, beef tomato, roast chilli and plum chutney

DAT BURGER £12 with feather blade, gorgonzola, chutney, and watercress

THE CALABRIAN £12 with local fennel and chili sausage, Montgomery cheddar, rocket, Dijon mayo and red onion rings

NUDI BURGERS! choose one of the above burgers without a bun and save a pound!

ADD
SHOESTRING
FRIES FOR £3.50



ADD HOMEMADE
FAT CHIPS FOR
£4.50



ADD SWEET
POTATOE FRIES
£4.50



PA STA

PAPPARDELLE RAGU BOLOGNESE £10

Strips of egg pasta with a slow-cooked, beef, feather blade, Primitivo wine and San Marzano tomato ragu
Reggiano parmigiana

LASAGNE HOMESTYLE £11

Layers of slow cooked beef ragu, bechamel, Reggiano cheese, tomato fondue, Italian ham and friarielli

RIGATONI CARBONARA £11

Authentic style, no cream! Salty, local guanciale, egg yolk and parmesan

PAPPARDELLE FINE BEANS £11 V

Strips of egg pasta with fine beans, cherry tomatoes, rocket and almond pesto, Kalamata olives and

GARDEN RIGATONI £11 V

Pasta quills with roast peppers, grilled courgette, butternut squash "stracotto" aubergine mint rocket and
fresh vine tomato

RIGATONI WITH THREE TOMATO SAUCE £10 V VG

Pasta tubes with San Marzano tomato, semi dried plum and cherry tomato with basil and EVO

RIGATONI CAULIFLOWER £10 V VG

Roast cauliflower, almonds, lemon, vegan bechamel, parsley, green olives

SWEET POTATO MAC 'N' CHEESE £11 V VG

Soya béchamel, vegan Mossarisella, breadcrumbs, caramelised onion and cherry tomatoes

SALADS

SUPERFOOD SALAD £9 V VG

Roast sweet potato, sprouting broccoli and pearl barley with pomegranate, walnuts, watercress, red
chilli and coriander with lime dressing

COUS COUS AND ROASTED VEGETABLES £9 V VG

Roasted courgette, butternut squash and peppers with cherry tomatoes, onions, mint, parsley and
an EVO and lemon dressing

LENTIL & GOATS CHEESE SALAD £9 V

With pickled red onions, sun dried tomatoes, puy lentils and flat leaf parsley



DESSERTS

STICKY TOFFEE PUDDING **£6.95**

With caramel crunch and toffee sauce and ice cream

CHOCOLATE VOLCANO CAKE **£6.95**

Luxurious pudding with velvety fudge centre served with ice cream

ICE CREAM PLATE **£5.50**

Artisan chocolate, hazelnut and vanilla ice cream with chocolate pencil wafers and cream

COFFEE & TEA

Espresso **£2**

Macchiato **£2.25**

Americano **£2.25**

Traditional Cappuccino **£2.50**

Flat White **£2.60**

Caffe Latte **£2.70**

Large Cappuccino **£2.80**

House tea **£2.50**

Speciality and fruit tea **£2.50**

Hot Chocolate **£2.80**

All our coffee is
made with a
double shot

A LITTLE BIT OF INFORMATION!

Our pizza are made with water, sea salt, “live” yeast, wild yeast and 00 flour; producing a slow rising (minimum 48 hours) sourdough base. They are baked in a Woodstone masonry oven (four ton!) at a minimum temperature of 600F, allowing the intense blast cooking that locks in flavours, aroma and moisture giving a crust which is easily digestible.

LOCAL SUPPLIERS

FAB Bakery All our breads are made with love by Shynara

Pink Lane Coffee All of our coffee is roasted locally by Anth

GLOSSARY OF FOOD TERMS

Burrata Pugliese - a fresh stretched-curd cheese with a very soft and creamy texture, flown in fresh weekly

DOP - DOP is short for Denominazione di Origine Protetta (literally “Protected Designation of Origin”). It’s a guarantee that the food was made by local farmers and artisans, using traditional methods.

EVO - Extra Virgin Olive Oil

Friarielli - a green cruciferous vegetable called cime di rapa in Puglia

Guanciale - a type of Italian cured pork made from the cheeks of a pig

Mozzarisella - Organic plant based vegan cheese alternative, made from whole rice

Nduja - a particularly spicy, spreadable pork salumi from Italy

Prosciutto Crudo DOP - the finest Italian Ham, air and salt cured with time and love

Reggiano Parmigiano DOP - the “King of Cheeses”

Soppresata - a cured dry sausage typical of the south of Italy

48HR SOURDOUGH PIZZA MODERNA

FLOUR “Caputo 00 blue” **TOMATOES** “La Fiammante” pomodoro San Marzano D.O.P

MOZZARELLA Carnevale classic fior di latte pulled curd cheese .

BUFFALO Mozzarella di Campagna D.O.P. **EVO** Italian extra virgin olive oil

