





# THE FOOD MENU databar -CRAFT BEER - MEAT - PIZZA-

FIERCELY INDEPENDENT SINCE 1972, PROUDLY PROVIDING THREE GENERATIONS OF THE CITY WITH OUTSTANDING FOOD & DRINK



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WIFI: datbarwifi PASSWORD: craftbeer

# **A LITTLE BIT OF INFO**

# KITCHEN OPEN FOR FOOD : MON - SUN, 12 'TIL 10PM

# THE DE GIORGI FAMILY... FEEDING THE CITY FOR 45 YEARS! "TELL YOUR MAMA YOU'RE EATING WELL!"

### BURGERS

Our burger patties are made in Ireland by Peter Hannan, using sirloin and fore rib beef and encapsulated sea salt. The beef is dry aged in Europe's first Himalayan salt chamber, a 12ft high wall of air purifying magic which imparts amazing flavours and texture to our unique patties.

### BREAD

All our breads are made with love by Shynara @ FABBakery

### FAMOUS PIZZAS

Our pizza are made with water, sea salt, "live" yeast, wild yeast, and double zero flour producing a slow rising (minimum 48 hours) sourdough base. Our pizzas are baked in a woodstone masonry oven (weighing four tons) at a minimum temperature of 700° f, allowing the intense blast cooking that locks in flavours, aroma and moisture giving a soft, easily digestible crust.

Flour... "Caputo OO Blue"

Tomatoes... "La Fiammante" pomodoro S.Marzano, Sarnese-Nocerino D.O.P Mozzarella... "Sori Latticini" Neopolitan pulled curd cheese from Teano

## BERKEL SLICER

Our fully restored 1938 Berkel model H8 slicing machine is beautiful to behold and is simply unbeatable for perfect slicing of fine salumi and charcuterie.

### CCFFEE

All our coffee is roasted locally, by Anth from Pink Lane Coffee. They select only 100% Arabica single origin coffee which is ethically and responsibly sourced from growers around the world. They source all of their coffee with each country's season in mind, and the coffee they roast for us changes in accordance with these seasons.

## THE BEER BOARD

Thirsty? Check out our amazing beer board. 20 rotating craft beers, local, national, and international. Not sure? Please just ask for a taster.

# <u>VEGAN / VEGETARIAN</u>

### SMALL DISHES

<b>PAPPA AL POMODORO</b> Classic soup of crushed, roasted and stewed San Marzano tomatoes, borlotti beans, fresh basil, garlic and sourdough bread with extra virgin olive oil	£6
A SALAD OF ROAST BEETROOT walnuts, watercress, apple and cucumber salad with grain mustard dressing	<b>&amp;</b> &
AUBERGENE CAPONATA a sweet and sour classic salad of aubergine, parsley, capers, green olives, celery, almonds and golden raisins	<del>£</del> 6
	<b>£6</b>
SAUTÉED ROMAN STEM ARTICHOKES with almonds, breadcrumbs, parsley and Kalamata olives	<b>£6</b>
PASTA	
<b>PENNE WITH THREE TOMATO SAUCE</b> Pasta tubes with San Marzano tomato, semi dried plum and cherry tomato, with basil and extra virgin olive oil	<del>8</del> &
<b>ORECCHIETTE</b> with roasted cauliflower, almonds, lemon zest, parsley and soya milk bechemel	£10
<b>DURUM WHEAT PAPPARDELLE</b> with courgette ribbons, chilli, semi-dried tomatoes, cerignolo olives and mint pesto	£10
SWEET POTATO MAC 'N' CHEESE Soya bechemel, vegan MozzaRisella, vegan blue "cheese", bread crumbs, caramelised onion and cherry tomatoes	£10
MAINS	•
SWEET POTATO AND PUY LENTIL CASSEROLE with vegan MozzaRisella "cheese", baby spinach, semi-dried tomatoes and fresh thyme	£12
WHITE BEAN AND BUTTERNUT SQUASH RISOTTO with roast peppers and almond pesto	£12
ROASTED BARLEY RISOTTO with porcini and chestnut mushrooms, walnuts, vegan blue "cheese"	£12
SUPERFOOD SALAD - roast sweet potato, sprouting broccoli and pearl barley with pomegranate, walnuts, watercress, red chilli and coriander with lime dressing,	£10
PIZZAS C11	· .
ALL WITH SAN MARZANO TOMATOES & "MOZZARISELLA" VEGAN "CHEESE"	
CCCC Walnuts, caramelised onions, butternut squash and rocket	
<b>ROMILLY</b> Grilled courgette, roast peppers and rocket	•
<b>LUCA</b> Waxy potatoes, artichokes and spinach with vegan blue "cheese"	
	PENNE WITH THREE TOMATO SAUCE Pasta tubes with San Marzano tomato, semi dried plum and cherry tomato, with basil and extra virgin olive oil ORECCHIETTE with roasted cauliflower, almonds, lemon zest, parsley and soya milk bechemal. DurUM WHEAT PAPPARDELLE with courgette ribbons, chilli, semi-dried tomatoes, cerignolo olives and mint pesto SWEET POTATO MAC 'N' CHEESE Soya bechemel, vegan MozzaRisella, vegan blue "cheese", beady spinach, semi-dried tomatoes and fresh thyme SWEET POTATO AND PUY LENTIL CASSEROLE with vegan MozzaRisella "cheese", baby spinach, semi-dried tomatoes and fresh thyme WHITE BEAN AND BUTTERNUT SQUASH RISOTTO with roast peppers and almond pesto ROASTED BARLEY RISOTTO with porcini and chestnut mushrooms, walnuts, vegan blue "cheese", baby spinach, swalnuts, watercress, red chilli and coriander with lime dressing. DECENS NUMIN SAN MAZZANO TOMATOCS & 'MOZZARISELLA' VEGAN 'CHEESE' Walnuts, caramelised onions, butternut squash and rocket grilled courgette, roast peppers and rocket

We reserve the right to change ingredients, product or producer as season and market demands. Some of these dishes may contain nuts, please ask your server.

SIMPLE, NATURAL, CLEAN AND NUTRITICUS, REAL FOOD AND DRINK WITH AN EYE ON OUR PAST AND A VIEW TO THE FUTURE

# **SMALL DISHES**

# STARTERS

GOOSNARGH CHICKEN liver parfait with raisin, pear and lime chutney with black rye bread	- <i>1</i> .		£6	
BURRATA with sautéed fine beans, broccoli, spinach on sourdough bruschetta			£8	
MINESTRONE SOUP borlotti beans, celery, carrots, san marzano tomatoes, Savoy cabbage and almond pesto			£5	
BUFFALLO MOZZARELLA D.O.P. with wild rocket, cherry tomatoes, almond pesto and sourdough b	rusch	letta	£6	
SLIDERS - A SUCCULENT MOUTHFUL OR TWO OR THREE! IN A BUN	1	ຊ	3	
<b>MEATBALL SLIDER</b> soft milk bun with pine nut and raisin beef meatball with tomato and basil ragu and Pecorino cheese fondue	£3	£6	£8	
 <b>PULLED PORK SLIDER</b> soft milk bun with slow braised pork shoulder, smoked in natural apple and hickory, with pear and lime chutney	£3	£6	£8	
COD CHEEK SLIDER soft milk bun with deep fried crispy cod with watercress and lemon alioli	\$3	£6	æ8	
	and a set of	30.00		eri:

# ANTIPASTI, CHARCUTERIE AND CHEESE

HCT BCARD Savoury Antipasti dishes



Roast stuffed piquillo peppers Arancini with tomato sugo Roast artichokes Cod cheek fritter with aioli Nduja bruschetta



PERFECT FOR 2 or more TO SHARE

VEG(V) BCARD

Cold Antipasti dishes

Sundried tomatoes Kalamata and Cerignola olives Borettane Onions Roast marinated peppers Roast beetroot Sautéed purple broccoli Artichoke fritters MEAT BOARD D.O.P. Italian Charcuterie



Bresaola de Valtellina Salame Felino Prosciutto San Daniele Capocollo Calabrese Soppressata picante Pickled caper berries CHEESE BOARD Regional Italian and English cheese

£14

PER BOARD



Gorgonzola D.O.P Montgomery Cheddar Ogleshield Reggiano Parmegano D.O.P Sourdough toast Borettane Onions Plum chutney Pickled cornichon

### WANT MORE? ADD THESE EXTRA SMALL PLATES!

£3

Sourdough bread and French butter Garlic Bruschetta Kalamata and Cerignola olives with roasted salt almonds Arancini - Savoury rice balls (meat or vegetarian) Braised balsamic beetroot

£2	Grilled "Roman" artichoke halves	£4
£3	Roasted piquillo pepper stuffed	£4
£3	with salt cod and almond pesto	
	Artichoke and cauliflower fritters with alioli	£5
£3	Cod cheek fritters x2	£5

San Marzano tomatoes, Fior Di Latte mozzarella, fresh basil, MARGHERITA

72HR SOURDOUGH PIZZA

Extra virgin olive oil

PANE AGLIC CLIC Formaggio, Fior Di Latte mozzarella, sliced garlic, Extra virgin olive oil, lemon infused béchamel

FAMILY CLASSICS ALL WITH SAN MARZANO TOMATOES & FRESH PULLED CURD MOZZARELLA

**AVA ROSE** RCSANNA TALLULAH MAE ZICC

CRUDAICLA

GRIKC

SALSICCE

CALABRESE

PERFECT

MARGHERITA

THEFAMOUS

Our classic beef featherblade ragu with shaved reggiano parmeggiano

Roast peppers, rocket pesto, reggiano parmeggiano

Italian cotto ham, field mushrooms, mascarpone, fresh thyme

Calabrian spicy salami, semi-dried tomatoes

Purple sprouting broccoli, ricotta, chilli, garlic



# LUXE



San Marzano tomatoes, D.O.P. buffalo mozzarella, Kalamata olives, San Daniele prosciutto, rocket and D.O.P. parmigiano

San Marzano tomatoes, D.O.P. buffalo mozzarella, roast artichokes, Kalamata olives, caramelised onion

San Marzano tomatoes, Fior Di Latte mozzarella, fresh fennel and chilli sausage, spinach, mascarpone

Fior Di Latte mozzarella, lemon infused béchamel, nduja blood sausage, Kalamata olives

San Marzano tomatoes, semi-dried tomatoes, cherry plum tomatoes, 125g D.O.P. buffalo mozzarella, basil, extra virgin olive oil

#### THINK YOU CAN DO BETTER? TRY THESE EXTR CPPINGS

### £1.00 EACH

#### £1.50 EACH

£2.00 EACH San Daniele Parma Ham Buffalo mozzarella

Calabrian nduja

Rocket V Gaeta Olives V Fresh cherry tomatoes Shaved Parmigiano V Spinach V Egg

Wood roast peppers V Salami campagnolo Fennel and chilli sausage Italian cooked ham Chestnut mushrooms V

THE VERY BEST PRODUCE AND INGREDIENTS, SKILLFULLY COMBINED WITH 45 YEARS EXPERIENCE TO PRODUCE THE PERFECT PIZZA!

BURGERS		
ALL OUR BURGERS ARE 602 PATTIES AND ARE SERVED IN A BEAUTIFUL BRIOCHE BUN	SINGLE	DOUBLE
MOTO BURGER with Ogleshield cheese melt, fried onion ring, gem lettuce, beef tomato, roast chilli and plum chutney`	£9	£11
JOE'S BURGER with baby gem, slice of beef tomato, sliced gherkin, crisp pancetta and Dijon mustard sauce	<b>£8</b>	£11
dat BURGER with pulled pork, smoked in natural apple and hickery, apple and plum chutney, watercress and pecorino cheese melt	£10	£12
BURGER ITALIANO with beef featherblade and tomato sugo, rocket leaf, pickled caper berry and gorgonzola	£10	£12
THE CALABRIAN with Calabrian spicy sausage, Montgomery cheddar, rocket, Dijon mayo and red onion rings	£10	£12
<b>POLLO BURGER</b> double cooked Goosenargh chicken thigh with mustard mayo, crisp pancetta, watercress, coriander and carrot slaw and pickled red onions	£8	£11

### NUDI BURGERSI CHOOSE ONE OF THE ABOVE BURGERS WITHOUT A BUN AND SAVE A POUND!

SIDES

Shoestring fries Beef dripping, fat hand cut chips

£3 £4

Sweet potato fries Sautéed fine beans, broccoli, spinach

MAINS

### PAN GRILLED TUNA STEAK

	With sautéed fine beans, smoked lardons, roast cherry tomatoes and braised balsamic beetroot	
	<b>PAN ROAST GOOSNARGH CHICKEN BREAST</b> With a barley risotto of butternut squash, crisp sage and Taleggio	£13
	RUMP STEAK With chilli and anchovy, sautéed broccoli, horseradish sauce and sweet potato chips	£14
	<b>RIB EYE STEAK, ROAST VINE TOMATOES, WATERCRESS (10–1202)</b> 40 day salt chamber aged "mighty marbled" from Hannan meats, rib eye steak, with beef dripping chips, grilled beef tomato, watercress and radish salad and a horseradish mayo	£22
	<b>NIÇOISE SALAD</b> - fresh seared tuna, egg, fine beans, rocket, red onion, purple olives, cherry and semi-dried tomatoes with mustard vinaigrette	<b>£10</b> ∘
	CAESAR SALAD - Grilled chicken, cos lettuce, reggiano parmeggiano and sourdough croutons	£9
	PASTA	4 - 4 8 - 4
	<b>ORECCHIETTE RAGU</b> Little ears of durum wheat pasta with a slow cooked beef feather blade primitivo and San Marzano tomato ragu	£9
<b>b</b> .3	<b>PAPPARDELLE MAIALE</b> Flat ribbons of egg pasta with slow cooked pulled pork, mascarpone cheese, cherry tomatoes and fresh thyme	£10
	ORECCHIETTE BEANS Little ears of durum wheat pasta with fine beans, cherry plum tomatoes,	£10

rocket pesto, Kalamata olives and reggiano parmeggiano





CC	FFEE	AN	DT	EAS

Espresso Macchiato Americano Traditional Cappuccino Flat White

£2.00
£2.25
£2.25
£2.50
£2.60

Caffe Latte Large Cappuccino House Tea Specialty and fruit tea Hot Chocolate



# LIKE DAT BAR? WHY NOT TRY ONE OF OUR OTHER FAMILY-RUN VENUES?





Hidden location...
 Just ask a member of staff...
 INSTA @THEPOISONCABINET



£2.70

£2.80

£2.50

£2.50

£2.80

NE1 6BR INSTA ØNITEHAWKSBAR

