



PLEASE LEAVE US A REVIEW!



Your quick review makes a big impact!


Charles Bar

TAPAS MENU

Welcome to Charles Bar..

Experience exquisite flavours at our rooftop Tapas bar, where culinary sophistication meets breathtaking city views.

Delight in an array of creative small plates, expertly crafted from fresh ingredients, perfectly complemented by a carefully curated selection of wines and craft cocktails.



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Nibbles & Breads

Aceitunas - Spanish Olives (ve) (v) **£4.00**
(gf)

Pan Balsamic - Rustic Bread with **£5.00**
Olive Oil & Balsamic

Pan Aioli - Aioli Dip with Rustic **£5.50**
Bread (V)

Wine Pairing Recommendation: **Bodegas Pisuerga Organic Verdejo**

Pan Catalan - Tomato Toasted **£5.50**
Bread (V)

Wine Pairing Recommendation: **NZ Sauvignon Blanc**

Pan de Ajo - Garlic Bread (V) **£5.50**

Ensalada Campera - Mixed Green **£4.50**
Salad

Paprika Papas Fritas with Aioli **£4.50**

Pinchos

“Spanish snacks”

Padron Peppers (v) (vg) **£7.50**

Wine Pairing Recommendation: **Bodegas Pisuerga Organic Verdejo**

Beef with Whipped Feta & Rocket **£9.00**

Wine Pairing Recommendation: **Malbec, Santuario or El Camaron Albarino**

Caramelised Pear, Spanish Cheese, **£9.00**
Walnut & Honey

Wine Pairing Recommendation: **Unbrele Pinot Grigio**

Chorizo & Olives **£8.50**

Wine Pairing Recommendation: **Rioja Tinto**

Mixed Plate for Two (gf) **£19.00**

Olives, , Bread with Olive Oil & Balsamic,
Spanish Meats, Caramelized Pear



Love Charles' Bar?

Rooftop Private Party

Whether you're looking for a great venue to host your next party or just a small get together with friends and family, Charles Bar is the perfect fit!



Cocktail Masterclass



We are one of the best venues in Hereford for cocktail masterclasses. The ideal way to start your hen party. Perfect for groups wanting to have a lot of fun!



Weddings



Looking for the perfect location for your special day? Look no further, Charles' Bar has everything you could desire to celebrate your big day in style!

Enquire Now:



enquiries@herefordleftbank.com



01432 357753



Browse Our Upcoming Public Events:



www.theleftbankvillage.co.uk



Classic Cocktails



Porn Star Martini

£9.50

Made with Vodka, Passoa, Vanilla, Pineapple Juice, Passion Fruit Puree. Served with a shot of Bubbly!

Espresso Martini

£9.50

Vodka, Kahlua, Fresh Espresso and Sugar Syrup.
(For a smoother taste ask for a Vanilla Espresso Martini)

The Classic Cosmo

£9.50

This iconic blend of Vodka, Cointreau, Cranberry Juice and a splash of fresh Lime.

Old Fashioned

£9.50

The perfect tittle to warm you up! We love to use Woodford Reserve in our Old Fashioned but please let us know if you prefer a different whisky.

Long Island Ice Tea

£9.50

A super boosy cocktail made with Vodka, Rum, Cointreau, Gine, Tequila and Fresh Lime. Topped with Coke or Diet Coke.

Mojito

£9.50

This classic Cuban cocktail is the perfect blend of Citrus, Mint and Rum.
Virgin Mojito Available

£6.00

Sangria Jug

£25.00

An alcoholic beverage originating in Spain. Red Wine, Chopped Citrus Fruits, Brandy, Sparkling Water & Sugar Syrup

Please see our full Drinks Menu for our Speciality Cocktails & Mocktails.



Tapas Platos Principes

Jermon Serrano (gf)

£7.50

Sliced Serrano Ham & Cornichons

Wine Pairing Recommendation: **Finca Manzanoc Rioja Crina**

Albondiagas

£8.00

Spanish Meatballs with Wine & Tomato Sauce

Wine Pairing Recommendation: **Shiraz**

Chorizo

£8.00

Hot Chorizo with Red Onion, Chilli & Wine

Wine Pairing Recommendation: **Rioja Tinto**

Gambas al Ajillo

£8.00

Prawns in Chilli & Garlic

Wine Pairing Recommendation: **El Camaron Albarino**

Calamares

£7.50

Deep Fried Squid with Lemon Aioli

Wine Pairing Recommendation: **El Camaron Albarino**

Patatas Bravas (v) (vg)

£6.50

Potatoes in a lightly spiced Tomato

Fritada Sauce

Wine Pairing Recommendation: **Bodegas Pisuerga Organic Verdejo or Pinot Noir**

Champinones al Ajillo

£7.00

Creamy Mushrooms & Garlic

Wine Pairing Recommendation: **The Googly Chardonnay or Pinot Noir**

Whipped Feta

£7.50

With Roasted Tomatoes & Chickpeas

Wine Pairing Recommendation: **Umbrelle Sauvignon Blanc**

Vegetable Platter (vg)

£8.00

Mix of Peppers, Celery, Cucumber, Carrot Sticks, Olives, Roasted Chickpeas, Roasted Peppers with Rustic Bread

3 Platos Principes

£22

5 Platos Principes

£35

7 Platos Principes

£50

Please see the specials board





Speciality Wines



WHITE WINE

175ml 250ml Bottle

Umbrele Sauvignon Blanc

£5.75 £7.75 £19.75

(Romania)

Racy passionfruit, tangerine and gooseberry flavours are graceful and elegant, with a lovely alive mouth feel and a medium body

El Camaron Albarino

£8.40 £10.90 £32

(Rias Baixas, Spain)

Spicy yellow, Citrus minerality, A light fresh palate with nectarine and nutmeg notes, with underlying depth and texture.

The Googly Chardonnay

£23.95

(Australia)

Crisp, lively and bright. This Citrus scented Chardonnay is well - balanced, with tropical fruit and Melon.

Bodegas Pisuerga Aguazul Verdejo

£25.00

(Spain)

The palate is rich with flavours of Melon and Grapefruit with a refreshing, zippy finish.

Picpoul De Pinet

£27.95

(Vignerons de Floransac, France)

This lovely and fresh Picpoul has plentiful aromas of Grapefruit and Citrus fruit as well as bracing Citrus and stone fruit flavours.

Sauvignon Blanc

£29.95

(Aotearoa, New Zealand)

Notes of Grapefruit and green Lime peel. The palate is fresh and focused.

Umbrele Pinot Grigio

£19.75

(Romania)

Lovely, opulent aromas of Grapefruit and Peach,, with loads of fruit as well as abundant Melon and Apple character and Citrusy acidity.

ROSÉ WINE

175ml 250ml Bottle

Zinfandel Rosé

£5.75 £7.75 £19.75

(Hillmar Springs, California USA)

This wine has the perfect balance of deep luscious Strawberry and Cherry flavour scents and flavours that leap from the glass.

Umbrele Pinot Rosé

£19.75

(Romania)

The nose is full of summer fruit aromas, Strawberry & Blueberry. The palate is light, crisp and refreshing with notes of Raspberry and Cranberry.

Chateau L'Escarelle Rosé

£29.00

(IGPO Provence, France)

Radiant, pale pink appearance, a delicate subtle nose of summer fruits, Blackcurrant. Raspberry and a fresh lively palate with Redcurrant notes.

RED WINE

175ml 250ml Bottle

Merlot

(Romania)

£5.75 £7.75 £19.75

Rich aromas of dark fruits, Plum and Blackberry with notes of spice and hint of Vanilla. Medium bodied, but full of Jammy fruit flavours - Blackcurrant, even a hint of dark Chocolate , with warm tannins and a fine finish.

Malbec, Santuario

(Argentina)

£6.20 £8.30 £23.75

Classic Melbec, Plum Blueberry and Blackcurrant with plenty of complexity and harmonious finish.

Pinot Noir

(Romania)

£19.75

Light, soft and welcoming nose of autumn fruits. Soft smooth and spicy flavours throughout with generous soft red fruit flavours and a lovely elegant finish.

Rioja Tinto

(Gatito Loco, Spain)

£26.95

A bright fruit - bursting wine that emphasises vineyard over bodega, fresh and round with multitude of nuances supporting the black fruit flavours.

Shiraz

(The Opportunist, Australia)

£27.95

An aromatic bouquet of ripe fruits, Cherries and Blackcurrants, with notes of freshly ground coffee, dark Chocolate, Peppermint, Licorice and subtle pepper.

Finca Manzanos Rioja Crianza

(Spain)

£30.00

Lovely aromas of wild Red Berries, blossom, Nutmeg and hints of sandalwood. Fresh, fruity and well balanced with sensations of Raspberries, Vanilla and Cinnamon.



Sparkling & Champagne

Prosecco

By the mini bottle or full bottle

200ml Bottle

£7.25 £25.25

Champagne

Pier Mignon

£52.75

A crisp, well - balanced Champagne with citrus fruits on the nose overlaid with touches of brioche and yeastiness.

The palate is fresh, clean and lively with a creamy mousse and long finish.

Pol Roger

Churchill's favourite champagne!

Farmed for its full body flavour and incredible balance, power and panache.

This champagne is enriched in British culture.

£70.25

