

## SMALL PLATES

ANY 3 FOR £15 OR 5 FOR £25

*We recommend 3 dishes each, or sharing 5 dishes between two*

### CRUSHED AVOCADO & TOMATO BRUSCHETTA (VE) 5.50

With Kalamata olives and red onion

### BUTTERMILK CHICKEN WINGS 6.50

Southern fried buttermilk chicken wings glazed with Korean inspired BBQ flavours of ginger, garlic and soy

### IBERICO HAM CROQUETTES 5.95

With Saffron aioli

### BOX-BAKED CAMEMBERT (V) 8.50

With toasted ciabatta

### SALT & PEPPER CALAMARI 5.75

Tossed in citrus, red pepper and pink peppercorn seasoning with a sweet chilli and lime dip

### PADRÓN PEPPERS (VE) 5.75

Sprinkled with Maldon sea salt

### CHORIZO & HALLOUMI SKEWERS 5.75

Served with pico de gallo salsa

### SEASONAL MUSHROOM TEMPURA<sup>†</sup> (VE) 4.95

Toasted sesame & miso dip

### HOUMOUS DUO (VE) 5.75

Beetroot & apple houmous and classic houmous. Served with flatbread, rustic breads and crudités

### PAN FRIED KING PRAWNS 5.95

Pan-fried with tomato, chilli & paprika with baby kale & warm ciabatta

### STONEBAKED GARLIC FLATBREAD (V) 5.50

Topped with rocket and Italian-style hard cheese with an extra virgin olive oil and balsamic vinegar dressing

### DRESSED MIXED SALAD (VE) 4.50

Cherry tomatoes, cucumber, spiralsed carrot, baby kale, brown rice and quinoa

### LOBSTER MAC N CHEESE<sup>†</sup> 5.95

In a smoked applewood Cheddar sauce

### GINGER TERIYAKI CHICKEN SKEWERS<sup>†</sup> 5.95

Served with pickled vegetables and sesame seeds  
*1407kJ/335kcal. This dish is high in protein*

### LAMB KOFTAS 6.95

Quinoa tabbouleh salad, pink peppercorn yoghurt and micro coriander leaf

## OUR SHARING BOARDS

*Enjoy our chef's selection of flavours from around the globe.  
Perfect for two to share.*

### THE DELI BOARD 18.00

Fennel salami, Coppa ham, prosciutto crudo, box-baked Camembert, red onion chutney, Iberico ham croquettes, bread and olives, cornichons and guindilla chillies

### THE MEZZE BOARD (V) 15.00

Pea, feta & mint falafels, kale pakora with jackfruit chutney, grilled halloumi, smashed avocado, beetroot and apple houmous, classic houmous, warm breads and a quinoa, spiralsed carrot & pomegranate salad

### THE GRAZING BOARD<sup>†</sup> 16.00

Chorizo and halloumi skewers, teriyaki chicken skewers, salt and pepper calamari, houmous, flatbread and All Bar One nachos

## PERFECT FOR LUNCH £7

*Served until 5pm. All sandwiches and wraps are served with a choice of salad, fries or a mug of tomato, vegetable and quinoa soup (swap to sweet potato fries +£0.75)*

### CHICKEN QUESADILLA

Chargrilled tortilla with pulled chicken, black beans, peppers, lime and mozzarella. Served with pineapple and habanero ketchup

### PEA, FETA & MINT FALAFEL WRAP (V)

With pomegranate, houmous and zatar sprinkle

### FILLET STEAK SANDWICH

With crispy shallots, onion chutney, watercress and Dijon mayonnaise on the side  
*2.50 supplement*

### CHICKEN, GREENS & GRAINS

Grilled chicken, chopped spinach, spiced quinoa & brown rice, broccoli, soya beans and lemon oil dressing  
*vegan option available*

### LOBSTER, BACON & AVOCADO SANDWICH<sup>†</sup>

Served open - lobster mayonnaise, smoked back bacon, chopped cos lettuce & smashed avocado  
*2.50 supplement*

### FISH FINGER WRAP

Two lightly breaded cod goujons in a flour tortilla with chopped cos lettuce and tartare sauce on the side

### GRILLED CHICKEN FOCACCIA

With smashed avocado, roasted red pepper, rocket, SunBlush<sup>®</sup> tomato and basil dressing

### RAINBOW WRAP (VE)

Beetroot houmous, artichoke, fresh avocado, carrot, fire roasted peppers & rocket leaves in a flour tortilla  
*1841kJ/438kcal*

## CHIPS & DIPS

### FRIES 3.00

with smoked paprika and saffron aioli (V) 3.75  
with Parmesan, truffle oil and rosemary 3.75  
with burnt end beef chilli & Monterey jack melt 4.00

### SWEET POTATO FRIES (VE) 3.75

### TRIO OF FRIES 8.50

Perfect to share

Three buckets of fries: Fries with smoked paprika and saffron aioli, fries with Parmesan, truffle oil and rosemary, sweet potato fries with sour cream and Cajun dusting

### ALL BAR ONE NACHOS (V) 8.50

Topped with Monterey Jack cheese, salsa, sour cream, guacamole and jalapeños  
*Add burnt end beef chilli and pineapple & black bean salsa 2.00*

### RUSTIC BREAD & OIL (V) 2.50

TURN OVER FOR MAIN PLATES & BURGERS

## MAIN PLATES

**28 DAY AGED 9OZ RIBEYE<sup>†</sup> 15.95**

Served with peppercorn sauce, watercress and Parmesan & rosemary fries  
Add Pan-fried king prawns 3.00

**FISH & CHIPS 11.50**

Tempura cod fillet, mushy peas & tartare sauce

**SMOKED HADDOCK & MUSTARD FISHCAKES<sup>†</sup> 8.95**

In a chia seed crumb with bloody mary tartare sauce.  
Served with fries or house salad

**CHICKEN BURRITO 8.95**

With black beans, spiced rice, peppers, Monterey Jack cheese, smashed avocado and sour cream.  
Served with smoked paprika fries

**PIRI-PIRI HALF BONELESS CHICKEN 10.95**

Marinated in a hot piri-piri sauce. Served with coleslaw and a choice of fries or house salad

**CHICKEN KATSU 10.95**

Firecracker chicken with steamed sticky rice in a spiced coconut curry sauce

**PAD THAI (V) 8.50**

With rice noodles, peppers, broccoli, free range egg, pak choi, sugar snaps, sweet chilli and peanuts

Add Chicken breast 2.00

Add Tempura seasonal mushrooms (v) 2.00

Add Pan-fried king prawns 3.00

Add Sliced beef fillet 3.50

**KING PRAWN & COCONUT NOODLE SALAD<sup>†</sup> 9.95**

Pak choi, rice noodles, diced coconut, red peppers & coriander and alphonso mango & lime dressing  
vegan option available

**SUPERFOOD QUINOA SALAD (VE) 8.50**

Baby kale with quinoa, chickpeas, spiced cauliflower, spirals carrot, mint, coriander, pomegranate, pineapple & ginger dressing and Omega seed sprinkle  
1852kJ/441kcal

Add Garlic and lemon marinated halloumi (v) 1.00

Add Chicken breast 2.00

Add Pan-fried king prawns 3.00

**MISO RICE BOWL<sup>†</sup> (VE) 9.50**

Pak choi, broccoli, peppers and sugar snaps.  
Topped with a carrot, pea shoots and sesame salad.

Served with sriracha and soy

1992KJ/474kcal

Add Chicken breast 2.00

Add Tempura seasonal mushrooms (v) 2.00

Add Pan-fried king prawns 3.00

Add Sliced beef fillet 3.50

## SIDES

Seasoned fries 3.75

Dressed mixed salad (VE) 4.50

Sweet potato fries (VE) 3.75

## OUR SIGNATURE BURGERS

*Our beef burgers are handmade by our chefs to our own recipe. Alternatively choose a cornflake & buttermilk fried chicken or aubergine & harissa burger*

*All our burgers are served in a glazed brioche bun with a dill gherkin and fries. Swap to sweet potato fries +£0.75*

**THE MEXICAN 11.50**

Burnt end beef chilli, guacamole, Monterey jack cheese, nacho crumb and our signature burger sauce

**THE ULTIMATE 10.50**

Smoked back bacon, smoked Cheddar and our signature burger sauce

**THE VEGAN 9.95**

Beetroot houmous, fire roasted peppers, served in an ancient grain bun instead of brioche

**THE BRUNCH<sup>†</sup> 10.50**

Smoked back bacon, smashed avocado, roast mushroom, fried egg & bloody mary ketchup

**THE CLASSIC 9.75**

With our signature burger sauce

**THE SKINNY 9.75**

Half a bun, avocado and house salad instead of fries

**THE SURF<sup>†</sup> 13.95**

King prawns, lobster & garlic butter, smoked Cheddar, saffron aioli

## MAKE IT YOUR OWN

Choose a burger and make it your own by adding any of the following:

Extra patty 3.00

Smoked back bacon 1.50

Smoked Cheddar (V) 1.00

Grilled halloumi (V) 1.00

Smashed avocado (VE) 1.00

Red onion chutney (VE) 1.00

Burnt end beef chilli 2.00

Fried egg (V) 1.00

Beetroot houmous (VE) 1.00

## TAPAS TUESDAY

**4 SMALL PLATES & A BOTTLE OF WINE FOR £20**

Choose our house wine or one of our selected 'must try' wines for an additional £5

Available from 4pm every Tuesday

TURN OVER FOR SMALL PLATES, SHARING & LUNCH

## ALL·BAR·ONE