

PARTY LIKE IT'S 1927

NEW YEAR'S EVE MENU

2 OR 3 COURSE MENU INCLUDES HALF A BOTTLE OF WINE
OR 2 BOTTLES OF CURIOUS BREW LAGER PER PERSON
UPGRADE TO 3 COURSES FOR £4

STARTERS

JUMBO CHICKEN WINGS

Buffalo hot sauce or Bourbon BBQ sauce

ROASTED CAULIFLOWER DIP & CORN CHIPS (V)(VE)

Our homemade spicy dip, topped with toasted hazelnuts

POPCORN SQUID

Southern fried baby squid rings with garlic mayo dip

MAINS

THE CLASSIC BURGER WITH SKINNY FRIES

6oz chuck steak & rib cap patty, toasted brioche bun, lettuce, tomato, red onion, mayo and smoked tomato & mustard relish

ZUCCADO BURGER WITH SKINNY FRIES (V)

Panko fried avocado and zucchini slices, toasted brioche bun, smoky chipotle mayo and fresh tomato & coriander salsa

BBQ PULLED PORK BURGER WITH SKINNY FRIES

Slow cooked shoulder of pork, shredded and marinated in Bourbon BBQ sauce, toasted brioche bun, classic slaw and smoked tomato & mustard relish

BUTTERMILK FRIED CHICKEN WITH SKINNY FRIES

Marinated in spiced buttermilk and fried till golden and crispy. Served with jerk gravy

MAC N' CHEESE

Fresh egg macaroni and smoked Applewood, Parmesan & mozzarella three cheese sauce. Choose your topping: jalapeños (V) or treacle-cured bacon

COBB SALAD

The all-American classic of mixed baby leaf salad topped with rows of treacle-cured bacon, chargrilled chicken fillet, blue cheese, Hass avocado, vine ripened tomatoes, and a soft-boiled egg in our red wine vinaigrette

8OZ SIRLOIN STEAK (£5 SUPPLEMENT)

28 day matured steak, skinny fries, wild rocket and roast vine tomatoes

DRINKS

CURIOUS BREW LAGER

Brewed with Champagne yeasts, full flavoured and well balanced (4.7%)

LA CAMPAGNE VIOGNIER (WHITE)

Pays d'Oc, France (12.5%)

TALEVERA TINTO - TEMPRANILLO MERLOT (RED)

Spain (12.5%)

KLEINE ZALZE (ROSÉ)

Coastal Region, South Africa, 2015 (13%)

EXTRAS

UPGRADE TO HALF BOTTLE OF OUR PREMIUM WINE:

+2.5 PER GUEST

Pinot Grigio Grave Del Friuli (WHITE) (13%)

Torres Altos Ibericos Rioja (RED) (14%)

Mirabeau, Cotes De Provence (ROSÉ) (12.5%)

LE ALTANE PROSECCO EXTRA DRY (BOTTLE)

31

Veneto, Italy, NV (11%)

LAURENT-PERRIER GRAND SIÈCLE CHAMPAGNE (BOTTLE)

180

France (12%)

GATSBY SOUTHSIDE (COUPE)

8.5

Party like Gatsby with our NYE cocktail special. JJ Whitley elderflower gin, crème de pêche, vanilla syrup, lemon juice, egg white and mint leaves

HOMEMADE DESSERTS

SALTED CARAMEL BROWNIE (V)

Chocolate fudge brownie topped with our homemade salted caramel sauce

CRÈME BRÛLÉE

Classic crème brûlée with vanilla bean and fresh raspberries

WARM CHERRY TURNOVER (V)(VE)

A dessert not just for vegans. Homemade cherry turnover, topped with maple syrup and dark brown sugar glaze. Served warm with a scoop of sweet soy milk ice cream

There is a discretionary service charge added to your bill. All prices include VAT. Please advise us if you have any allergens. We promote a responsible drink policy. A maximum of 1 drink per person can be served at a time, management reserves the right to refuse service. Allergen: V - Vegetarian VE - Vegan

HAPPY NEW YEAR!

BAYSWATER

DRINK • DINE • BOWL



@ALLSTARLANES