

HOME-STYLE AMERICAN DINING

Drink, dine and bowl the new old-fashioned way this Christmas. Fresh takes on homemade American classics including our legendary Christmas dinner burger and festive eggnog crême brûlée.

We only use quality ingredients sourced from the best suppliers. The beef that forges our burgers is from Dedham Vale and our pork is from Dingley Dell. All our sauces are made in house from secret All Star recipes.

BUNS

THE CLASSIC 8.5
6oz Dedham Vale prime beef patty, toasted brioche bun, lettuce, tomato, red onion, mayo and smoked tomato & mustard relish

LOAD IT UP:

Monterey Jack cheese / treacle-cured bacon / avocado / blue cheese / beer fried onions. **1.5 each**

buttermilk fried chicken / slow-cooked beef chilli. **3 each**

6oz Dedham Vale prime beef patty. **4 each**

chargrilled lobster tail. **6 each**

swap 6oz classic patty for 6oz Wagyu patty. **6 each**

THE KING PIN 12
The classic with Monterey Jack cheese and treacle-cured bacon, crowned with a mac 'n' cheese croquette

THE HIGH ROLLER 20
The ultimate foodie splurge. 6oz pure-bred Wagyu beef patty, a chargrilled lobster tail, tiger shrimp skewer, crunchy slaw, rocket and creamy Creole mayo

STARTERS

TEAR & SHARE PRETZEL BREAD (v) 4.5
with garlic butter and our three cheese & Goose Island IPA sauce

POPCORN SQUID 6.5
Southern fried baby squid rings with garlic mayo dip

GLAZED SPARE RIBS 9
Dry rubbed Dingley Dell pork ribs, slow roasted in bourbon BBQ sauce

ROASTED CAULIFLOWER DIP & CORN CHIPS (v)(VE) 7
Our homemade spicy dip, topped with toasted hazelnuts

JUMBO CHICKEN WINGS 6.5
Buffalo hot sauce or bourbon BBQ sauce

TIGER SHRIMP COCKTAIL 7.5
Poached tiger shrimps with Hass avocado, vine tomatoes, cucumber and shredded Romaine lettuce topped with Thousand Island sauce

MAINS

CLASSIC MAC 'N' CHEESE (v) 10.5
Fresh egg macaroni and our smoked Applewood, cheddar & mozzarella three cheese sauce

MAKE YOUR OWN MAC
Start with our classic and add any of the below toppings:

jalapeños. **1 each**

truffle oil / treacle-cured bacon. **1.5 each**
chargrilled lobster tail. **6 each**

BUTTERMILK FRIED CHICKEN 12
Marinated in spiced buttermilk and fried til golden and crispy. Served with skinny fries, lamb's leaf salad and paired with our homemade jerk gravy

COBB SALAD 10
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

WHOLE LOBSTER 24.5
Whole lobster, chargrilled to order with chilli & lime clarified butter, skinny fries, leaf salad and roast corn

CAJUN SWORDFISH 15
Chargrilled swordfish steak rubbed in Cajun spices with tomato, basil & sweet onion salad. Served with sweet potato fries

8oz SIRLOIN STEAK 18
28 day matured Dedham Vale steak, served with skinny fries, wild rocket and roast vine tomatoes

10oz HANGER STEAK 17
Dedham Vale hanger steak, marinated in coriander, chilli and lime, served medium rare, with roast tomatoes and skinny fries

ADD TO YOUR STEAK:
bourbon infused peppercorn sauce / chilli and lime clarified butter. **2 each**
chargrilled lobster tail. **6 each**



FESTIVE MENU

STARTERS

SMOKED HADDOCK CHOWDER 7
finished with truffle brioche croutons

SALT BEEF & PICKLE FRITTERS 7
served with horseradish & buttermilk dip

ROASTED CAULIFLOWER DIP & CORN CHIPS (v)(VE) 7

MAINS

CHRISTMAS DINNER BURGER 18.5
Our turkey, cranberry & chestnut patty, duck fat roasted potato salad, sausage & apricot stuffing fritter, smoked Applewood cheese, and treacle cured bacon. Served with Tater Tots

For every Christmas Dinner Burger purchased, £1 will be donated to Rainbow Trust Children's Charity

HERB BAKED FILLET OF SALMON 18.5
Baked fillet of salmon with a chervil, parsley and chive crust, served with lemon & dill butter crushed potatoes and virgin Bloody Mary dressing

FIVE BEAN & SWEET POTATO POT PIE (v)(VE) 17.5
A rich sweet potato and bean stew topped with puff pastry, served with sautéed kale and baby spinach

DESSERTS

CHRISTMAS STICKY TOFFEE PUDDING (v) 7
with rich toffee bourbon sauce and vanilla ice cream

EGGNOG CRÈME BRÛLÉE (v) 7
topped with redcurrants

FESTIVE MENU PRICE PER PERSON

2 courses 24 // 3 courses 30

BIT ON THE SIDE

SWEET POTATO FRIES (v) 4

SKINNY FRIES (v) 3.5

TATER TOTS (v) 4.5
with creamy ranch dip

PARMESAN TRUFFLE FRIES 5

REUBEN FRIES 6.5
Skinny fries loaded with our homemade Dedham Vale salt beef, smoked cheese sauce, 'kimchikraut', pickles and deli mustard

PIZZA FRIES 6
Skinny fries topped with pepperoni and basil marinara sauce, grilled mozzarella and pepperoni crisps

CLASSIC SLAW (v) 4
Red cabbage, carrots and onions dressed with mayo

TOMATO SALAD (v)(VE) 3.5
with sweet red onion, fresh basil dressing with extra virgin olive oil and cider vinegar

Allergen: (V) - Vegetarian / (VE) - Vegan. Please alert us if you have any allergies. Allergen menus are available upon request. As nuts, flour, etc. are commonly used in our kitchens, we cannot guarantee that our dishes will be free of these products. Fish and meat dishes may contain bones. All burgers are cooked to order. Consuming raw meats may increase the risk of food-borne illness and effects may be more severe in under 18s, the elderly and those with weakened immune systems. There is a discretionary 12.5% service charge added to your bill. All prices include VAT. LDN171017



HOMEMADE DESSERTS

SALTED CHOCOLATE FUDGE BROWNIES (V)

Chocolate fudge brownie wedges, with salted caramel and vanilla whipped cream

5.5

KEY LIME PIE SHOTS (V)

Homemade key lime infused cream, vanilla whip, and toasted marshmallows on a biscuit base

5.5

M&M'S CHEESECAKE SHOTS (V)

Crunchy Oreo base, homemade vanilla cheesecake, with crushed crispy M&M's topping

5.5

SPOILT FOR CHOICE (V)

Try 'em all! Salted chocolate fudge brownie, M&M's cheesecake shot & a key lime pie shot

8

ICE CREAM/SORBET

Choose two scoops from our flavours:

Oreo/strawberries & cream/chocolate brownie/cookie dough 'n' clotted cream/vanilla pod/lemon sorbet (v)

4.5

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

6.5

CHRISTMAS STICKY TOFFEE PUDDING (V)

Homemade sticky toffee pudding mixed with Christmas pudding topped with rich toffee bourbon sauce and vanilla ice cream

7

EGGNOG CRÈME BRÛLÉE (V)

Set baked custard flavoured with cinnamon and vanilla. Topped with a crunchy nutmeg sugar and finished with redcurrants

7

HAND SPUN SHAKES

OREO SHAKE

Oreo cookies, vanilla ice cream and milk, topped with Chantilly cream with Baileys

5.5

BYE BYE MISS AMERICAN PIE

Apple pie in a glass: apple sauce, vanilla ice cream, caramel syrup and milk on a biscuit base, topped with Chantilly cream with Zubrowka vodka

5.5

STRAWBERRY BUBBLEGUM

Strawberry ice cream, bubblegum syrup, milk and Chantilly cream with a strawberry sauce drizzle with Bombay Sapphire gin

5.5

FROOT LOOPS

Froot Loops cereal blended with vanilla ice cream and milk, topped with Chantilly cream and more Froot Loops with Frangelico Hazelnut liqueur

5.5

CHOCOLATE & COCONUT

Coconut, chocolate ice cream, caramel and milk, topped with Chantilly cream, chocolate sauce and coconut shavings with Koko Kanu rum

5.5

CLASSIC SHAKES

Chocolate, strawberry or vanilla Make it hard with any of our house spirits and liqueurs

5

7

AFTER DINNER DRINKS

APPLE & PEARS JAR

Xante Pear cognac liqueur shaken with Zubrowka Bison Grass vodka, lemon and apple juice with a touch of caramel

8.5

COCONUT CAIP ROCKS

Coco Re'al and passion fruit mixed with Cachaca and coconut rum and a bit of lime juice

8.5

ESPRESSO MARTINI COUPE

Finlandia vodka, coffee liqueur, sugar and a shot of Espresso

8.5

WINES

LA CAMPAGNE VIOGNIER WHITE

175ml 250ml Bottle

5.5 7.2 21

VIDAL SAUVIGNON BLANC WHITE

8.25 10.9 32

TALEVERA TINTO - TEMPRANILLO MERLOT RED

5.5 7.2 21

ATAMISQUE SERBAL MALBEC RED

9.25 12.2 36

KLEINE ZALZE ROSÉ

5.5 7.2 21

BUBBLES

LE ALTANE PROSECCO EXTRA DRY

125ml Bottle

6 31

LAURENT-PERRIER BRUT NV

12.5 65

We've got more cocktails and wines in our drinks menu. Just ask!



FESTIVE DRINKS

FESTIVE COCKTAILS

PUMPKIN NOG

Tastes like a boozy Pumpkin Spiced latte with Martin Miller's gin, Re'al Pumpkin Spice, caramel, milk & double cream and a dash of La Fee absinthe

9

CHILLI CHOCOLATE MARTINI

An indulgent blend of Mozart dark chocolate liqueur, Ancho Reyes chilli liqueur and cognac shaken with red wine, chocolate & orange bitters and an egg yolk. Finished with a dusting of nutmeg

9

CINNAMON & SPICE

A sweet cinnamon and spiced rum glory. Bacardi Oakheart spiced rum, Fireball Cinnamon whiskey, dark brown sugar, stirred with Jerry Thomas bitters and a dash of fresh orange

9

FESTIVE SHAKE

MINCE PIE SHAKE

The ultimate festive treat. A mince pie blended with vanilla ice cream and milk, topped with Chantilly cream and more crumbled mince pie

5.5

Spike it with your choice of Baileys or Bacardi Oakheart Spiced rum

7.5

COFFEE & TEA

All of our coffees are made with a double shot as standard, and our teas are ethically sourced and loose leaf, giving you the perfect cuppa. All served with a piece of our All Star chocolate fudge on the side

Love our All Star homemade fudge? Take some home for £3

ESPRESSO

2.4

AMERICANO

2.6

FLAT WHITE / CAPPUCCINO / LATTE

2.8

IRISH COFFEE

with Pogues Irish whiskey

5

ENGLISH BREAKFAST / EARL GREY BLUE FLOWER / GREEN TEA / PEPPERMINT

2.5

DIGESTIFS

BUFFALO TRACE BOURBON

5.5

LAZZARONI AMARETTO

6

PATRON XO CAFÉ

7.5

APPLETON ESTATE SIGNATURE RUM

6

BAILEYS

7

