

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 crème brûlée.

We only use quality ingredients sourced from the best suppliers. The pork is from Dingley Dell. All our sauces are made in house from secret All Star recipes.

BUNS	
THE CLASSIC 8	BUTTERMILK CHICKEN 9
6oz chuck steak & rib cap patty, toasted brioche bun, lettuce, tomato, red onion, mayo and smoked tomato & mustard relish	Buttermilk fried chicken, toasted brioche bun, house slaw and chipotle mayo
LOAD IT UP:	ZUCCADO (v) 8
Monterey Jack cheese / treacle-cured bacon / avocado / blue cheese / beer fried onions. 1.5 each	Panko fried avocado and zucchini slices, toasted brioche bun, smoky chipotle mayo and fresh tomato & coriander salsa
buttermilk fried chicken / slow-cooked beef chilli. 3 each	BBQ PULLED PORK 9
6oz chuck steak & rib cap patty. 4 each	Slow cooked shoulder of Dingley Dell pork, shredded and marinated in bourbon BBQ sauce, toasted brioche bun, classic slaw and pickled red onions
chargrilled lobster tail. 6 each	TOP DOG 7
swap 6oz classic patty for 6oz Wagyu patty. 6 each	Dingley Dell pork frankfurter, brioche sub, beer fried onions, tomato ketchup and deli mustard
THE KING PIN 11	Add slow-cooked beef chilli. 3
The classic with Monterey Jack cheese and treacle-cured bacon, crowned with a mac 'n' cheese croquette	FISH SUB 8.5
THE HIGH ROLLER 20	Sustainably sourced cod fried in panko breadcrumbs, brioche sub, homemade tartare sauce and shredded lettuce
The ultimate foodie splurge. 6oz pure-bred Wagyu beef patty, a chargrilled lobster tail, tiger shrimp skewer, crunchy slaw, rocket and creamy Creole mayo	

MAINS	
CLASSIC MAC 'N' CHEESE (v) 10.5	CAJUN SWORDFISH 15
Fresh egg macaroni and our smoked Applewood, cheddar & mozzarella three cheese sauce	Chargrilled swordfish steak rubbed in Cajun spices with tomato, basil & sweet onion salad. Served with sweet potato fries
MAKE YOUR OWN MAC	8oz SIRLOIN STEAK 18
Start with our classic and add any of the below toppings:	28 day matured steak, served with skinny fries, wild rocket and roast vine tomatoes
jalapeños. 1 each	10oz HANGER STEAK 17
truffle oil / treacle-cured bacon. 1.5 each	Marinated in coriander, chilli and lime, served medium rare, with roast tomatoes and skinny fries
chargrilled lobster tail. 6 each	ADD TO YOUR STEAK:
BUTTERMILK FRIED CHICKEN 12	bourbon infused peppercorn sauce / chilli and lime clarified butter. 2 each
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	chargrilled lobster tail. 6 each
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	

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 10% service charge added to your bill. All prices include VAT. MCR171017



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 16.5	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
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For every Christmas Dinner Burger purchased, £1 will be donated to Royal Manchester Children's Hospital

HERB BAKED FILLET OF SALMON 16.5	Baked fillet of salmon with a chervil, parsley and chive crust, served with lemon & dill butter crushed potatoes and virgin Bloody Mary dressing
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FIVE BEAN & SWEET POTATO POT PIE (v)(ve) 15.5	A rich sweet potato and bean stew topped with puff pastry, served with sautéed kale and baby spinach
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DESSERTS

CHRISTMAS STICKY TOFFEE PUDDING (v) 7	with rich toffee bourbon sauce and vanilla ice cream
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EGGNOG CRÈME BRÛLÉE (v) 7	topped with redcurrants
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FESTIVE MENU PRICE PER PERSON	
2 courses 20 // 3 courses 26	

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

HOMEMADE DESSERTS		
SALTED CHOCOLATE FUDGE BROWNIES (V)	5.5	
Chocolate fudge brownie wedges, with salted caramel and vanilla whipped cream		
KEY LIME PIE SHOTS (V)	5.5	
Homemade key lime infused cream, vanilla whip, and toasted marshmallows on a biscuit base		
M&M'S CHEESECAKE SHOTS (V)	5.5	
Crunchy Oreo base, homemade vanilla cheesecake, with crushed crispy M&M's topping		
SPOILT FOR CHOICE (V)	8	
Try 'em all! Salted chocolate fudge brownie, M&M's cheesecake shot & a key lime pie shot		
ICE CREAM/SORBET	4.5	
Choose two scoops from our flavours: Oreo/strawberries & cream/chocolate brownie/cookie dough 'n' clotted cream/vanilla pod/lemon sorbet (v)		
WARM CHERRY TURNOVER (V)(VE)	6.5	
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		
CHRISTMAS STICKY TOFFEE PUDDING (V)	7	
Homemade sticky toffee pudding mixed with Christmas pudding topped with rich toffee bourbon sauce and vanilla ice cream		
EGGNOG CRÈME BRÛLÉE (V)	7	
Set baked custard flavoured with cinnamon and vanilla. Topped with a crunchy nutmeg sugar and finished with redcurrants		

HAND SPUN SHAKES		
OREO SHAKE	5	
Oreo cookies, vanilla ice cream and milk, topped with Chantilly cream <i>with Baileys</i>		
BYE BYE MISS AMERICAN PIE	5	
Apple pie in a glass: apple sauce, vanilla ice cream, caramel syrup and milk on a biscuit base, topped with Chantilly cream <i>with Zubrowka vodka</i>		
STRAWBERRY BUBBLEGUM	5	
Strawberry ice cream, bubblegum syrup, milk and Chantilly cream with a strawberry sauce drizzle <i>with Bombay Sapphire gin</i>		
FROOT LOOPS	5	
Froot Loops cereal blended with vanilla ice cream and milk, topped with Chantilly cream and more Froot Loops <i>with Frangelico Hazelnut liqueur</i>		
CHOCOLATE & COCONUT	5	
Coconut, chocolate ice cream, caramel and milk, topped with Chantilly cream, chocolate sauce and coconut shavings <i>with Koko Kanu rum</i>		
CLASSIC SHAKES	4	
Chocolate, strawberry or vanilla <i>Make it hard with any of our house spirits and liqueurs</i>		

AFTER DINNER DRINKS		
APPLE & PEARS JAR	8	
Xante Pear cognac liqueur shaken with Zubrowka Bison Grass vodka, lemon and apple juice with a touch of caramel		
COCONUT CAIP ROCKS	8	
Coco Re'al and passion fruit mixed with Cachaca and coconut rum and a bit of lime juice		
ESPRESSO MARTINI COUPE	8	
Finlandia vodka, coffee liqueur, sugar and a shot of Espresso		

WINES			
	175ml	250ml	Bottle
LA CAMPAGNE VIOGNIER WHITE	5.4	7	20.5
VIDAL SAUVIGNON BLANC WHITE	8.15	10.7	31.5
TALEVERA TINTO - TEMPRANILLO MERLOT RED	5.4	7	20.5
ATAMISQUE SERBAL MALBEC RED	9.15	12	35.5
KLEINE ZALZE ROSÉ	5.4	7	20.5
BUBBLES			
		125ml	Bottle
LE ALTANE PROSECCO EXTRA DRY		5.5	30.5
LAURENT-PERRIER BRUT NV		12.5	60
<i>We've got more cocktails and wines in our drinks menu. Just ask!</i>			



	FESTIVE DRINKS
FESTIVE COCKTAILS	
PUMPKIN NOG	8.5
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	
CHILLI CHOCOLATE MARTINI	8.5
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	
CINNAMON & SPICE	8.5
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	
FESTIVE SHAKE	
MINCE PIE SHAKE	5
The ultimate festive treat. A mince pie blended with vanilla ice cream and milk, topped with Chantilly cream and more crumbled mince pie	
<i>Spike it with your choice of Baileys or Bacardi Oakheart Spiced rum</i>	

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	
<i>Love our All Star homemade fudge? Take some home for £3</i>	
ESPRESSO	2.4
AMERICANO	2.6
FLAT WHITE / CAPPUCCINO / LATTE	2.8
IRISH COFFEE	5
with Pogues Irish whiskey	
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	6