

OLIVES

2.95

VEGAN

PADRÓN PEPPERS

3.50

VEGAN

PRETZEL MIX (V)

3.25

VEGETABLE CRISPS

2.95

VEGAN

TORTILLA CHIPS

3.50

VEGAN

PISTACHIO NUTS

2.95

SMALL PLATES

ANY 3 FOR £16 OR 5 FOR £26

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

CRUSHED AVOCADO BRUSCHETTA 5.95

With tomato salsa

VEGAN

BBQ CHICKEN WINGS 6.95

Glazed with Korean inspired flavours of ginger, garlic and soy

SALT AND PEPPER CALAMARI 6.50

With a sweet chilli and lime dip

LOBSTER MAC N CHEESE† 6.50

In a smoked applewood Cheddar sauce

GINGER TERIYAKI CHICKEN SKEWERS† 6.50

Served with pickled vegetables and sesame seeds

PAN FRIED KING PRAWNS 6.50

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

STONEBAKED GARLIC FLATBREAD (V) 5.95

With rocket and Italian hard cheese and a balsamic vinegar dressing

CHORIZO & HALLOUMI SKEWERS 6.25

With pico de gallo salsa

PULLED CHICKEN TACOS 6.50

Filled with pulled chicken, crushed avocado, red pepper, black beans, nacho crumb

CHILLI NON CARNE TACOS 5.95

Filled with crushed avocado, chilli non carne, nacho crumb

VEGAN

SEASONAL MUSHROOM TEMPURA† 5.50

Sesame & miso dip

VEGAN

HALLOUMI FRIES 5.75

HOUMOUS DUO 5.95

Beetroot & apple houmous and classic houmous, served with flatbreads

VEGAN

TAPAS TUESDAY

FREE BOTTLE OF WINE WHEN YOU PURCHASE ANY 4 SMALL PLATES\*

Available from 4pm every Tuesday, ask our team for more details

SHARING

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

THE GRAZING BOARD† 16.95

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

THE MEZZE BOARD (V) 15.50

Pea, feta & mint falafels, kale pakora, grilled halloumi, smashed avocado, houmous duo, warm breads and a quinoa salad

TRIO OF FRIES 8.95

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) 8.95

Topped with Monterey Jack cheese, salsa, sour cream, guacamole and jalapeños

Add chilli non carne (v) 2.00

Add pulled chicken 3.00

BOX-BAKED CAMEMBERT & CHARCUTERIE 13.50

Fennel salami, coppa ham, prosciutto crudo, red onion chutney, bread, olives and rocket

OUR SIGNATURE BURGERS

All our burgers are served in a brioche bun with a dill gherkin and fries. Swap to sweet potato fries +1.00

THE BACON & CHEESE 11.75

Handmade beef patty, bacon, smoked Cheddar and our signature burger sauce

THE MEXICAN 12.50

Handmade beef patty, chilli non carne, Monterey Jack cheese, guacamole, nacho crumb and our signature burger sauce

We love adding pulled chicken to this burger

THE CLASSIC 10.50

Handmade beef patty with our signature burger sauce

THE CHICKEN 10.50

Cornflake coated buttermilk fried chicken, lettuce, tomato and mayonnaise

THE SKINNY 10.50

Handmade beef patty, half a bun, avocado and house salad instead of fries

THE PLANT-BASED 13.95

The revolutionary Beyond Meat® burger that looks, , cooks and satisfies like meat. Plant-based patty served with cheese alternative produced from coconut oil, vegan mayonnaise, lettuce, tomato and tobacco onions in an ancient grain bun

VEGAN

MAKE IT YOUR OWN

Bacon 1.50 / Smoked Cheddar (V) 1.00 / Grilled halloumi (V) 1.00 / Extra patty 3.00

Smashed avocado 1.50 / Chilli non carne 2.00 / Pulled chicken 3.00 / Fried egg (V) 1.00

MAIN PLATES

PIRI-PIRI BONELESS CHICKEN 12.25

Served with coleslaw and a choice of fries or house salad

8oz RIBEYE 16.95

With a peppercorn sauce and Parmesan & rosemary fries

Add pan-fried King Prawns 3.00

Add onion rings 1.00

SMOKED HADDOCK & MUSTARD FISHCAKES† 9.75

With bloody mary tartare sauce, served with fries or house salad

CHICKEN, GREENS & GRAINS 10.50

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

CHICKEN KATSU 11.75

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

FISH & CHIPS 11.95

Tempura cod fillet, mushy peas, tartare sauce and fries

PAD THAI (V) 9.25

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

Add tempura mushrooms (v) 2.00

Chicken breast & prawn cracker 2.50

King Prawns & prawn cracker 3.00

Beef fillet & prawn cracker 3.50

CHICKEN BURRITO 9.95

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

SALMON CAESAR SALAD 11.95

Salmon fillet with cos lettuce, asparagus, croutons, classic Caesar dressing and Parmesan cheese

CHIMICHURRI BEEF FILLET SKEWERS 13.50

Served with padrón peppers, black rice salad and your choice of seasoned fries or house salad

NUTRITIOUS POWER-FOODS

Healthy, tasty dishes and salads created with nutritionist Sarah Jackson, to help you make delicious choices

SUPERGREEN NOODLE LAKSA 9.25

2 of your 5 a day and rich in Vitamin C and folate

Vermicelli noodles, spiced coconut sauce with pak choy, broccoli, spinach and beansprouts. Served with Sriracha sauce

VEGAN

AVOCADO & BLACK RICE SALAD 9.75

2 of your 5 a day, rich in Vitamin C and Vitamin B6

Avocado with nigella seeds, quinoa, soya beans, baby kale & chilli topped with coconut dressing and tortilla crisp

We love adding chicken to this salad

VEGAN

THE POWER OF FIVE 8.25†

5 of your 5 a day and 300 calories or less

Chargrilled medley of greens, butternut squash, aubergine, mushroom, peppers and nigella seeds with a sesame and miso sauce, topped with a rice noodle cracker

Add a side of rice for 2.00

VEGAN

MOROCCAN SQUASH SALAD 8.95

2 of your 5 a day, rich in Vitamin C and 450 calories or less

Roasted butternut squash, spiced quinoa, chickpeas, sugar snap peas, pomegranate with a coconut and turmeric dressing

VEGAN

WE RECOMMEND ADDING ANY OF THE BELOW TO THESE DISHES

Chicken breast 2.50 / Halloumi (v) 2.50 / Salmon fillet 4.00

King prawns 3.00 / Tempura mushrooms 2.00

VEGAN

PERFECT FOR LUNCH

£7.50

Served until 5pm. All sandwiches and wraps are served with a choice of salad or fries (swap to sweet potato fries +1.00)

CHICKEN & AVOCADO FOCACCIA

With smashed avocado, roasted red pepper, rocket, SunBlush® tomato and basil dressing

FISH FINGER WRAP

Lightly breaded homemade cod goujons with cos lettuce and tartare sauce

VEGAN BUN

Aubergine & harissa patty, lettuce, red onion, tomato and vegan mayonnaise served in an ancient grain bun

VEGAN

FILLET STEAK SANDWICH

With crispy shallots, onion chutney, watercress and Dijon mayonnaise

2.50 supplement

CHICKEN QUESADILLA

Chargrilled tortilla with pulled chicken, black beans, peppers and lime. Served with sour cream

LOBSTER MAYONNAISE SANDWICH†

Served open, lobster mayonnaise and cos lettuce

Add bacon 1.50

See our drinks menu for a delicious range of twisted tonics and freshly-made smoothies

LITTLE THINGS

SEASONED FRIES 3.25

with smoked paprika and saffron aioli (v) 4.25

with Parmesan, truffle oil and rosemary 4.25

with chilli non carne & Monterey Jack cheese (v) 4.50

VEGAN

SWEET POTATO FRIES 4.25

VEGAN

RUSTIC BREAD & OIL (V) 3.75

DRESSED MIXED SALAD 3.50

VEGAN

DATE NIGHT OR MATES NIGHT

2 COURSES FOR £10.95, 3 COURSES FOR £13.95

See the reverse of the menu for more details

SWEET TREATS

CHURROS (V) 6.95

Our favourite treat.. served with a deliciously rich chocolate sauce

BELGIAN CHOCOLATE BROWNIE (V) 5.75

Served with bourbon vanilla ice cream

RASPBERRY & COCONUT SORBETS 3.75

Served with raspberries and mint

VEGAN

RASPBERRY, HAZELNUT & CHOCOLATE CHEESECAKE (V) 5.95

A dessert specially created by our head-chef 'Ajay' from All Bar One York

Served with chocolate sauce

RICH CHOCOLATE POT 5.95

Served with fresh berries

VEGAN

COCKTAILS

The perfect after-dinner treat - see our drinks menu for our full cocktail list and prices

ESPRESSO MARTINI I

Ketel One vodka, Tia Maria and coffee

A DAY FOR ROSÉ I

Ketel One vodka, white zinfandel rosé, apple juice, lemon juice, strawberries & raspberries

PORN STAR MARTINI I

Absolut Vanilia vodka, passion fruit and lime. Served with a shot of Prosecco

NEGRONI RISTRETTO I

A pick me up twist on the classic - Bombay sapphire gin, Campari, Martini Rosso and Tia Maria

Please visit our website to view our nutritional information at [www.allbarone.co.uk/nutritional-info](http://www.allbarone.co.uk/nutritional-info). Nutritious Powerfoods - Vitamin C contributes to normal psychological function, Vitamin B6 contributes to the regulation of hormonal activity, Folate contributes to normal homocysteine metabolism. \*Tapas Tuesday - served from 4pm on Tuesdays. Each small plate will be charged at full price and not valid with any other promotion. Our Skinny burger contains 30% less energy than our classic burger. All our food and drink is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Some dishes may contain small bones. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. †This dish contains alcohol. (V) = made with vegetarian ingredients, (VE) or  = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

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## DATE NIGHT OR MATES NIGHT

2 COURSES £10.95  
3 COURSES £13.95


### SMALL PLATES

BBQ Chicken Wings  
Salt & Pepper Calamari  
Crushed Avocado Bruschetta   
Seasonal Mushroom Tempura 

### MAINS

Chicken Burrito  
The Classic Burger & Fries  
8oz Ribeye (£5 Supplement)  
Supergreen Noodle Laksa   
Pad Thai (V)

### DESSERTS

Churros (V)  
Raspberry & Coconut Sorbets   
Belgian Chocolate Brownie (V)  
Raspberry, Hazelnut & Chocolate Cheesecake (V)

Available Sunday – Thursday from 5pm,  
ask a member of our team for more details

# FOOD

ALL·BAR·ONE

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