

ALL·BAR·ONE

Order and Pay from the comfort of your table. Scan the QR code to start ordering now.



COCKTAILS

PORN STAR MARTINI
Y 10.5
Absolut Vanilla vodka and a fruit blend with passionfruit. Served with a shot of Prosecco

BRAMBLE SPRITZ
Y 9.5
Bombay Bramble gin infused with blackberries & raspberries, Prosecco & lemonade. Garnished with lemon

CHAMPAGNE COLADA
Y 11.5
Bacardi Carta Blanca rum, Bacardi Carta Ocho rum, pineapple juice, coconut and Moet & Chandon Champagne. Garnished with pineapple

ESPRESSO MARTINI
Y 9.75
Ketel One vodka, Tia Maria, sugar syrup and coffee. Garnished with coffee beans

BUILD MY TAPAS

SOIAL - SHARE 5 DISHES BETWEEN 2 FOR 27

SOLO - GET 3 DISHES TO YOURSELF FOR 17

STARTER - PICK ANY DISH

TAPAS TUESDAY

Every Tuesday from 4pm, choose your favourite bottle of our house blend wine and four tapas plates, 20

MEAT

KARAAGE STICKY CHICKEN 7.5
With toasted sesame, chilli, spring onion and chipotle jam

BBQ CHICKEN WINGS 7.5
Glazed with Korean inspired BBQ flavours of ginger, garlic and soy

CHORIZO & HALLOUMI SKEWERS 6.95
With Pico de Gallo salsa

VEGAN

DUO OF HOUMOUS 6.5
Classic and pumpkin & apple houmous with crisp tortilla chips

CHILLI 'NON' CARNE TACOS 6.5
Crushed avocado, chilli non carne and nacho crumb

VEGETARIAN

MAC & CHEESE 6.95
In a smokey gooey cheddar sauce

STONE BAKED GARLIC FLATBREAD 6.5
Topped with rocket, Italian hard cheese and a balsamic vinegar dressing

HALLOUMI FRIES 6.5
Southern fried dusting with smoked paprika & saffron aioli

FISH

SALT & PEPPER CALAMARI 6.95
With a sweet chilli and lime dip

PIL PIL KING PRAWNS 6.95
With toasted ciabatta

FISH GOUJONS 6.95
In a Panko crumb with saffron aioli

SHARING

ALL BAR ONE NACHOS 9.95
Flour & beetroot chia tortillas topped with Monterey Jack cheese, Pico de Gallo salsa, sour cream, crushed avocado and jalapeños

TRIO OF FRIES 9.5
Fries with smoked paprika & saffron aioli, Fries with Parmesan, truffle oil and rosemary and Sweet Potato Fries with sour cream and Cajun dressing

VEGAN DIRTY NACHOS 9.95
Flour & beetroot chia tortillas topped with spicy chickpeas, tomato, coriander, spring onions and a dairy-free Gouda style cheese alternative

ALL BAR ONE FAVOURITES BOARD 18.95
Chorizo and halloumi skewers, salt & pepper calamari, nachos and fish goujons with a saffron aioli



SIGNATURE BURGERS

We recommend

THE ALL DIRTY ONE 14.5
Grilled beef patty, crisp Prosciutto, melting gooey cheese and Caesar slaw served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

THE CLASSIC 11.5
Grilled beef patty with our signature burger sauce served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

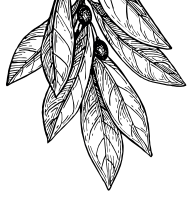
THE CHICKEN 11.95
Buttermilk fried chicken served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

THE PLANT BASED 14.5
The revolutionary Beyond Meat® burger that looks and cooks like meat. Plant-based patty served with a dairy-free Gouda style cheese alternative, vegan mayonnaise, lettuce, tomato and crispy onions in a seeded bun with seasoned fries

THE BACON & CHEESE 12.95
Grilled beef patty, streaky bacon, smoked Cheddar and our signature burger sauce served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

CUSTOMISE YOUR BURGER
Bacon 1.5 Smoked Cheddar 1 Fried egg 1
Grilled halloumi 2 Extra patty 3
Smashed avocado 1.5 Pulled chicken 3

Simply ask our team to make your burger 'skinny' by swapping your bun for half an avocado and fries for salad



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MAINS

TEMPURA FISH & CHIPS 12.95
Mushy peas, tartare sauce and seasoned fries

Our fave

PAD THAI* 10.5
Rice noodles, free range egg, pak choi, baby corn, broccoli, sugar snap peas, beansprouts, sweet chilli and cashew nuts, served with your choice of Soy sauce or Sriracha

Upgrade with chicken breast & prawn cracker 2.5

Upgrade with king prawns & prawn cracker 3

CHICKEN KATSU 12.5
Firecracker chicken with steamed sticky rice and a spiced coconut curry sauce

CHICKEN & AVOCADO SALAD 11.95
3 of your 5 a day and rich in vitamin C and folate
Grilled chicken, avocado, cos lettuce, cherry tomatoes, Asian-style slaw and sugar snaps with a creamy lemon dressing

PLANT-BASED LASAGNE 11.95
Topped with breadcrumbs, roasted butternut squash, peppers and courgette

FIRECRACKER CHICKEN, CHORIZO MAC & CHEESE 12.95
Mature Cheddar sauce with tobacco onions

THE CLUB SANDWICH 10.5
Chargrilled chicken breast, bacon, lettuce and tomato in toasted sourdough with seasoned fries

8oz RIBEYE STEAK† 17.5
With peppercorn sauce and Parmesan & rosemary fries

Upgrade with tempura onion rings 1

Upgrade with pan-fried king prawns 3

BUILD MY POWER-FOOD

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

SUPER GREEN NOODLE LASKA 9.95
2 of your 5 a day & rich in vitamin C and folate
Flat rice noodles, spiced coconut sauce with pak choi, broccoli, spinach & beansprouts

THE POWER OF FIVE† 8.95
5 of your 5 a day and 300 calories or less
Pan-fried greens, butternut squash, aubergine, mushroom and peppers, toasted sesame seeds and miso sauce
Upgrade with sticky rice for 2

BETROOT, FETA & WALNUT SALAD* 9.95
3 of your 5 a day
Pickled beetroot, lentils, chargrilled carrot, sugar snap peas, cos lettuce, Feta & toasted walnuts

SUPER CHARGE MY POWER-FOOD
Salmon fillet 4 / King prawns 3 / Chicken breast 2.5 / Halloumi 2



WRAPS & QUESADILLAS

Perfect for lunch, served every day until 5pm
Swap to sweet potato fries + £1

BBQ CHICKEN, BACON & CHEESE MELT 9.5
Served open on a toasted ciabatta with rocket and seasoned fries

HANDMADE FISH FINGER WRAP 8.95
Two lightly breaded fish goujons with cos lettuce, tartare sauce and seasoned fries

CHICKEN QUESADILLA 9.5
Chargrilled tortilla with pulled chicken, black beans, peppers and lime. Served with sour cream and seasoned fries

LENTIL & CHICKPEA QUESADILLA 8.95
Served in a beetroot & chia seed wrap with gooey cheese alternative produced from coconut oil, rocket and seasoned fries

SIDES

ROCKET & PARMESAN SALAD 3.5

MIXED SALAD 3.5

SWEET POTATO FRIES 4.25

FRIES 3.25

With smoked paprika and saffron aioli 4.25

With Parmesan, truffle oil and rosemary 4.25

LUNCH & DRINK OFFER £9.95

Mon- Fri 12-5pm

Any lunch dish with ½ pint of Amstel, 125ml glass of house wine, draught soft drink or house soda flavoured with your choice of: lychee / passionfruit / raspberry

DESSERTS

BELGIAN CHOCOLATE BROWNIE 6.5
Served with bourbon vanilla ice cream

CARAMEL BISCUIT TORTE 6.5

A creamy coconut-based alternative topping on a cinnamon biscuit base with toffee sauce and mint

CHURROS 6.95
Served with Dulce de Leche

RASPBERRY & COCONUT

SORBETS 3.95
Served with berries and fresh mint

DESSERT SHARING BOARD 9.95
Perfect for two to share - mini chocolate brownies & caramel biscuit torte, churros with Dulce de Leche and raspberry & coconut sorbets

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

Ⓥ = made with vegetarian ingredients. Ⓥ = made with vegan ingredients, † = contains alcohol, * = contains nuts, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. One of your 5-a-day - A portion of fruit or veg for our meals is based on a minimum 80g serving size and 80g edible pulp and/or 150ml pure fruit juice for drinks. Vitamin C contributes to normal psychological function. Vitamin B6 contributes to the regulation of hormonal activity. Folate contributes to normal homocysteine metabolism. Potassium contributes to normal functioning of nervous system.

