

PLANT-BASED MENU

Try the plant-based diet today with a range of vegetarian and vegan dishes on our menu

TAPAS & SHARING

BURRATA 8.5

With rocket, beef tomato & basil pesto

HALLOUMI FRIES 7.5

Southern fried dusting with smoked paprika & saffron aioli

VEGAN NACHOS 10.95

Spicy chickpeas & tomato, smashed avocado, Violife dairy free mature cheese alternative and tomato & coriander salsa

TOPPED HOUMOUS 6.95

With Ras-El-Hanout roasted chickpeas, herbs, chia tortilla & wholemeal pitta to dip

CRISPY MUSHROOMS 6.95

In a tempura batter with Som Tam dipping sauce, chillies & micro herbs

NACHOS 10.95

Cheddar cheese, tomato & coriander salsa, sour cream, smashed avocado and jalapeños

MAINS

BEYOND MEAT 15.95

The revolutionary Beyond Meat™ burger that looks and cooks like meat with pickled pink onion, Violife melting mature slice, tomato & coriander salsa and seasoned skin-on fries

NOURISH BOWL 10.95

Rich in Vitamin C, Folate & Potassium
Quinoa & buckwheat grains, baby spinach, rocket, broad beans, heirloom tomatoes, broccoli & pomegranate with an orange dressing

SMASHED AVOCADO, FETA &

CHILLI 8.5

Served open on toasted ciabatta

THE POWER OF FIVE† 10.5

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

PAD THAI 11.5

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

SMOKY JACKFRUIT WRAP 8.5

Little gem lettuce, fire roasted peppers, herby grains & chipotle jam

DESSERTS

PORN STAR MARTINI ETON MESS† 7.5

Champagne sorbet, crunchy meringue, whipped cream, passionfruit mango & peach compote with a dash of Absolut Vanilla vodka

CARAMEL BISCUIT TORTE 6.5

A creamy coconut-based alternative topping on a cinnamon biscuit base finished with fresh banana & toffee sauce

DOUBLE CHOCOLATE BROWNIE 6.5

With honeycomb ice cream & Belgian chocolate sauce

ALL·BAR·ONE

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, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note that fish dishes may contain small bones.

MINDFUL DRINKING

All drinks on this menu are low alcohol or non alcoholic

FEEL GOOD SMOOTHIES

SUPER C SMOOTHIE 🌱

Passionfruit, pineapple, mango

AVO-GO-GO SMOOTHIE 🌱

Spinach, avocado, ginger, lime

BERRY BLAST SMOOTHIE 🌱

Strawberry, raspberry,
blackberry

NO ALCOHOL COCKTAILS

VIRGIN PINEAPPLE DAIQUIRI 🍹

Pineapple juice, sugar syrup and lime. Garnished
with lime

VIRGIN MOJITO 🍹

Cloudy apple juice, sugar syrup, lime & soda.
Garnished with mint

VIRGIN PINK GRAPEFRUIT COLLINS 🍹

Pink grapefruit, lemon juice & soda. Garnished with
pink grapefruit

VIRGIN PORN STAR MARTINI 🍹

A fruit blend with passionfruit, vanilla syrup and
garnished with half a passionfruit. Served with a
shot of lemonade

HOUSE SODAS BY MATHIEU TEISSEIRE

For a lower calorie option, try our house sodas flavoured with your choice of:
Lychee / Passionfruit / Raspberry

SEEDLIP GROVE 42

"What to drink when you're not drinking"

Seedlip Grove 42 paired with soda water, garnished with orange, 0.0%vol

NO ALCOHOL BEER & CIDER

OLD MOUT ALCOHOL FREE CIDER 🌱

500ml

Berries & Cherries

UK, 0.0%vol

PERONI LIBERA 🌱

330ml

Alcohol free lager

Italy, 0.0%vol

CONSCIOUS CONSUMPTION WINES

SUNLIGHT SAUVIGNON BLANC 🌱

South Africa, 8.5%vol

MOONLIGHT SHIRAZ 🌱

South Africa, 8.5%vol

TWILIGHT ROSÉ 🌱

South Africa, 8.5%vol

Turn over for our range of vegetarian and vegan dishes

ALL·BAR·ONE