ALL-BAR-ONE



SMALL PLATES

SOCIAL - Share 5 plates 33.5 | SOLO - 3 plates 21.5

7.95

BEEF BRISKET TACOS* Pulled beef brisket in gochujang sauce with avocado, pickled pink onion, little gem and chillies 596kcal

KARAAGE STICKY CHICKEN With toasted sesame seeds, chilli, spring onion and chipotle jam *627kcal*

HALLOUMI FRIES (V) Southern fried dusting with smoked paprika & saffron aioli 529kcal

HOUMOUS & PITTA (VE) 7.5 Topped with Ras-El-Hanout roasted chickpeas 829kcal

DUCK GYOZA Pan-steamed with som tam dressing, chilli and spring onion 191kcal

BIT ON THE SIDE

Stone baked garlic pesto flatbread (V) 7.95 Sweet potato fries (VE) 4.95 Heirloom tomato & feta (V) 4.75 Charred stem broccoli (VE) 4.5

Please refer to the sides section for calorie information

CRISPY CAULIFLOWER BITES (VE)*

With sweet chilli dip and lime 404kcai

WILD CAUGHT ARGENTINIAN PRAWNS 9.5

Pan-fried with garlic & chilli butter and sourdough to dip 512kcal

SALT & PEPPER CALAMARI

With sweet chilli dip and lime 259kcal

BUMBU BALI CHICKEN SKEWERS*

Chararilled with an Indonesian-style marinade, with slaw and sweet & sour pickled pink onion 507kcal

CHORIZO & HALLOUMI SKEWERS

With tomato & coriander salsa 686kcal

SPICY CORN RIBS (VE)

Corn riblets with sriracha chili sauce 267kcal



Choose your favourite bottle of our house wine or 2 classic cocktails or 2 Aperol Spritz and 4 small plates.

SHARING

ALL BAR ONE FAVOURITES BOARD*

Chorizo & halloumi skewers, salt & pepper calamari, spicy corn ribs and bumbu bali chicken skewers 1719kcal

NACHOS (V)

Cheddar cheese, tomato & coriander salsa, sour cream, smashed avocado and jalapeños 700kcal

All dishes serve 2

TRIO OF FRIES (V)

Fries with smoked paprika & saffron aioli, fries with Gran Moravia, truffle-infused oil & rosemary and sweet potato fries with sour cream & Ras-El-Hanout spices 1483kcal

WRAPS & SANDWICHES

Available until 5pm

8.95

8 95

CHICKEN & BACON FOCACCIA

seasoned skin-on fries 1058kcal

11.95 Chargrilled chicken breast, smoked streaky bacon and roasted pepper mayo on toasted focaccia, with

FISH FINGER BUN

11.5 Panko crumbed fish fingers, little gem lettuce, tartare sauce, toasted seeded bun with seasoned

HALLOUMI & ROASTED VEG FOCACCIA (V)

Grilled halloumi, flamed peppers, roasted aubergine and avocado on toasted focaccia, with seasoned skin-on fries 1014kcal

OUMPH! QUESADILLA (VE)

skin-on fries 760kcal

10.95

10.95

Chargrilled beetroot chai tortilla with Pulled Oumph!, Violife melting mature slice, avocado, pea & coriander chutney and creamy coconut dressing with sweet potato fries 843kcal

CHICKEN QUESADILLA

Chargrilled tortilla with chicken breast, roasted peppers, chickpeas, smoky tomato sauce, Cheddar cheese and sour cream, with seasoned skin-on fries 715kcal

Mon-Fri 12-5pm

ADD A DRINK FOR AN EXTRA £1

Choose from 1/2 pint of Pravha, 125ml glass of house wine, medium draught Diet Pepsi, Pepsi Max or R Whites or one of our handcrafted sodas

Upgrade to a pint of Prayha or 175ml glass of wine for an extra 1.5

Adults need around 2000 calories a day.

FAVOURITES -

SEA BASS & YELLOW THAT CURRY

Pan-fried sea bass, sticky rice and yellow Thai curry sauce with a prawn cracker 1028kcal

16.95

15.95

11 95

24.95

14.95

11.5

11.5

11.95

18 95

With crushed minted peas, tartare sauce and seasoned skin-on fries 774kcal

CHICKEN & CHORIZO SKEWERS

With saffron aioli, slaw and sweet potato fries 1144kcal

HALLOUMI & VEG SKEWERS (V)

Chargrilled halloumi, mushroom, pepper & courgette skewers, carrot & watercress salad and sweet potato fries 1305kcal

PΔFIIΔ 16.95

With king prawns, chorizo and squid 640kcal

PAD THAT (V)

Rice noodles, free range egg, pak choi, baby corn, broccoli, sugar snaps, beansprouts, sweet chilli and pine nuts. Choose - soy sauce or sriracha 526kcal

With chicken breast & prawn cracker 269kca/14 With king prawns & prawn cracker 138kcal | 5

10oz RIBEYE STEAK*

21 day gaed steak with peppercorn sauce, cherry tomatoes, watercress and seasoned skin-on fries 1096kcal Add onion rings (VE) 300kca/13.5 Add king prawns 365kca/15

BURGERS —

Burgers are served with seasoned skin-on fries and topped with beef tomato and little gem lettuce in a linseed bun.

BEEF BRISKET & CHEESE

15 95

2.95

3.5

Chargrilled beef patty, hand pulled BBQ beef brisket with cheesy sauce, mayo and tobacco onions 1329kcal

KOREAN BBQ CHICKEN*

Buttermilk chicken breast with Korean-style Gochujang sauce, mayo, cucumber, carrot, coriander and pickled pink onions 1030kcal

CLASSIC CHEESE 15.5

Chargrilled beef patty topped with smoked Cheddar cheese and mayo 1080kcal

PLANT-BASED (VF)

Meatless Farm™ patty with pickled pink onion, Violife melting mature slice, iglapeños and tomato & coriander salsa 942kcal

EXTRAS -

Buttermilk chicken breast 302kcal	4
Chargrilled beef patty 241kcal	3
Smoked streaky bacon <i>105kcal</i>	2
Smoked Cheddar (V) <i>166kcal</i>	1
Onion Rings (VE) 300kcal	3.5
Grilled halloumi (V) <i>425kcal</i>	2

LEAVES & GRAINS

CHICKEN, BACON & AVOCADO SALAD

Rich in Vitamin A, E, C, B6, Folate & Potassium Little gem and roquette lettuce, spinach, sugar snap peas, cherry tomatoes, focaccia croutons and a creamy lemon dressing 799kcal

MAKI BOWL

Sticky rice, cucumber, avocado, edamame beans, slaw and sriracha mayo

With soy & sesame glaze salmon fillet 939kcal 14.5 With grilled fajita chicken 688kcal 13.5

NOURISH BOWL (VE) Ø

Rich in Vitamin C. Folate & Potassium

Quinoa & buckwheat grains, baby spinach, rocket, edamame beans, tomatoes, broccoli and pomegranate with an orange dressing 425kcal

LAKSA COCONUT CURRY (VE)

Pulled Oumph!, butternut squash, sweet peppers, sugar snaps and baby corn laksa curry served with sticky rice 437kcal

Sun - Thurs from 5pm

2 courses 19 | 3 courses 23 Enjoy 2 or 3 courses from our Mates & Dates Set Menu.

SUPERCHARGE MY BOWL

Smoked streaky bacon 105kcal	2
Chicken breast 211kcal	3.
Grilled halloumi (V) 425kcal	2
Feta (V) 276kcal	2
King prawns 365kcal	5
Salmon fillet 482kcal	5
Chicken & chorizo skewer 239kcal	5
Smashed avocado (V) 119kcal	1.

A BIT ON THE SIDE

	STONE BAKED GARLIC PESTO FLATBREAD (V) Gran Moravia, rocket and sea salt 1245kcal	7.95
	SWEET POTATO FRIES (VE) 472kcal	4.95
	SEASONED SKIN-ON FRIES (VE) 401kcal	4.5
	With smoked paprika and saffron aioli (V) <i>484kcal</i> With Gran Moravia, truffle-infused oil and	4.95
-	rosemary (V) 459kcal	4.95

HEIRLOOM TOMATO & FETA (V) 256kcal	4.7
HOUSE SALAD (V) 195kcal	4.5
CHARRED STEM BROCCOLI (VE)	4.5
Toasted pine nuts and lemon dressing 203kcal	

HOUSE SLAW (V) 89kcal

ONION RINGS (VE) 300kcal

SWEET TOOTHS

MINIS FOR SHARING

8.95

5 CHURROS
With chocolate sauce for dunking and raspberry sprinkles 891kcal

Perfect for two to share – mini double chocolate brownie with ginger ice cream, churros with chocolate dipping sauce, Little Moons Salted Caramel ice cream mochi and Very Berry sorbet mochi 1554kcal

CARAMEL BISCUIT TORTE (VE)

7.5

7.5

BERRY MERINGUE MARTINI (V)Berry meringue roulade, spiced fruit & rum compote and whipped cream *679kcal*

Creamy coconut-based alternative topping on a cinnamon biscuit base, with fresh banana 728kcal

LITTLE MOONS TRIO (V) 7.5

POPCORN CHOCOLATE BROWNIE (V)

Little Moons Coconut and Salted Caramel creamy artisan gelato, and Very Berry sorbet lovingly wrapped in soft and delight delicate mochi dough *211kcal*

With vanilla ice cream and salted caramel sauce 859kcal

HOT DRINKS

All hot drinks are served with a shot of chocolate beans (V) 91kcal

ESPRESSO 11kcal	3.25
AMERICANO 11kcal	3.25
MACCHIATO 36kcal	3.5
CAPPUCCINO 119kcal	3.5
FLAT WHITE 72kcal	3.5
MOCHA 179kcal	3.5
LATTE 110kcal	3.5
HOT CHOCOLATE 250kcal	3.5
ICED COFFEE 99kcal	3.5

TEAS	3.25
Breakfast 24kcal	
Earl Grey 24kcal	
Rooibos 24kcal	

Camomile Okcal
Peppermint Okcal

Green Okcal

EXTRAS -

Add an espresso shot 11kcal 0.5
Caramel flavoured syrup 63kcal 0.5
Vanilla flavoured syrup 67kcal 0.5

Our 100% Arabica coffee offers a medium body & delicate taste. Containing beans from plantations in Nicaragua, this coffee is linked to a project which supports the sustainable wellbeing of 26 small scale coffee producing farms."

AVAILABLE TO TAKE AWAY.

*Not applicable for decaffeinated coffee (not Rainforest Alliance certified).





SUSTAINABLE MENU CHOICES

Food production contributes over 30% of global greenhouse gas emissions. We are working hard to reduce the emissions of our menus, by making small changes we can all make a big difference. You can find our low emission, planet friendly, dishes by looking for the leaf symbol.

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. 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, please let us know before ordering. (V) = made with vegatorian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *=contains alcohol. Fish dishes may contain small bones. Vitamin C, D, A, B12 and Folate contribute to the normal function of the immune system. Potassium contributes to normal functioning of the nervous system. All calories are correct at the time of menu print. Live nutritional information is available online. Adults need around 2000kcal a day.