

FOOD

SMALL PLATES

ANY 3 FOR £16 OR 5 FOR £26

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

STONEBAKED GARLIC FLATBREAD (V) 5.95

Topped with rocket and Italian-style hard cheese with an extra virgin olive oil and balsamic vinegar dressing

BUTTERMILK CHICKEN WINGS 6.95

Southern fried buttermilk chicken wings glazed with Korean inspired BBQ flavours of ginger, garlic and soy

IBERICO HAM CROQUETTAS 6.50

With artichoke, SunBlush® tomatoes & rocket

SALT AND PEPPER CALAMARI 6.25

Tossed in citrus, red pepper and pink peppercorn seasoning with a sweet chilli and lime dip

PADRÓN PEPPERS (V) 6.25

Chipotle mayonnaise & Maldon sea salt *vegan option available*

CHORIZO & HALLOUMI SKEWERS 6.25

Served with pico de gallo salsa

PEA, FETA & MINT FALAFEL (V) 6.25

With houmous, zatar sprinkle & pomegranate

PAN FRIED KING PRAWNS 6.50

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

CRUSHED AVOCADO & TOMATO BRUSCHETTA (VE) 5.95

With Kalamata olives and red onion

SEASONAL MUSHROOM TEMPURA† (VE) 5.50

Toasted sesame & miso dip

GINGER TERIYAKI CHICKEN SKEWERS† 6.50

Served with pickled vegetables and sesame seeds
1407kJ/335kcal. This dish is high in protein

LAMB KOFTAS 7.50

Quinoa tabbouleh salad, pink peppercorn yoghurt and micro coriander leaf

SANDWICHES, WRAPS & BOWLS

Served until 5pm. All sandwiches and wraps are served with a choice of salad, fries or a mug of tomato, vegetable and quinoa soup (swap to sweet potato fries +£1)

CHICKEN QUESADILLA 7.50

Chargrilled tortilla with pulled chicken, black beans, peppers, lime and mozzarella. Served with pineapple and habanero ketchup

FILLET STEAK SANDWICH 10.50

With crispy shallots, onion chutney, watercress and Dijon mayonnaise on the side

GRILLED CHICKEN FOCACCIA 7.50

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

LOBSTER, BACON & AVOCADO CLUB† 10.50

Lobster mayonnaise, smoked back bacon, chopped cos & smashed avocado

REUBEN TOASTIE† 9.95

Salt beef, smoked Cheddar, pickled cabbage & Reuben dressing

RAINBOW WRAP (VE) 7.50

Beetroot houmous, marinated artichoke, fresh avocado, fire roasted peppers & rocket leaves in a flour tortilla
1841kJ/438kcal

FISH FINGER WRAP 7.50

Two lightly breaded cod goujons in a flour tortilla with chopped cos lettuce and tartare sauce on the side

CHICKEN, GREENS & GRAINS 8.50

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

PRAWN & COCONUT SALAD† 10.50

Pak choi, noodles and alphonso mango & lime dressing
vegan option available
2466kJ/587kcal

OUR SHARING BOARDS

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

THE DELI BOARD 18.50

Fennel salami, Coppa ham, Parma ham, box-baked Camembert, red onion chutney, Iberico ham croquettes, bread and olives, cornichons and guindilla chillies

THE MEZZE BOARD (V) 15.50

Pea, feta & mint falafels, kale pakora with jackfruit chutney, grilled halloumi, smashed avocado, beetroot and apple houmous, classic houmous, warm breads and a quinoa, spiralised carrot & pomegranate salad

THE GRAZING BOARD† 16.50

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

CHIPS & DIPS

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 burnt end beef chilli and pineapple & black bean salsa 2.00

TAPAS TUESDAY

4 SMALL PLATES & A BOTTLE OF WINE FOR £20

Choose our house wine or one of our selected 'must try' wines for an additional £5

Available from 4pm every Tuesday

TURN OVER FOR OUR

MAIN PLATES, BURGERS & SIDES

FOOD

MAIN PLATES

28 DAY AGED 9OZ RIBEYE† 16.95

Served with peppercorn sauce, watercress and Parmesan & rosemary fries
Add Tempura onion rings 1.50
Add Pan-fried king prawns 3.00

FISH & CHIPS 11.95

Tempura cod fillet, mushy peas & tartare sauce

SMOKED HADDOCK & MUSTARD FISHCAKES† 9.75

In a chia seed crumb with bloody mary tartare sauce. Served with fries or house salad

CHICKEN BURRITO 9.75

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

PIRI-PIRI HALF BONELESS CHICKEN 11.95

Marinated in a hot piri-piri sauce. Served with coleslaw and a choice of fries or house salad

LOBSTER MAC N CHEESE† 13.95

In a smoked applewood Cheddar sauce with garlic buttered sourdough toast

CHICKEN KATSU 11.50

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

SUPERFOOD QUINOA SALAD (VE) 8.95

Baby kale with quinoa, chickpeas, spiced cauliflower, spiralsed carrot, mint, coriander, pomegranate, pineapple & ginger dressing and Omega seed sprinkle 1852kJ/441kcal
Add Garlic and lemon marinated halloumi (v) 1.00
Add Chicken breast 2.00
Add Pan-fried king prawns 3.00

PAD THAI (V) 8.95

With rice noodles, peppers, broccoli, free range egg, pak choi, sugar snaps, sweet chilli and peanuts
Add Chicken breast 2.00
Add Pan-fried king prawns 3.00
Add Sliced beef fillet 3.50
Add Tempura seasonal mushrooms (v) 2.00

THAI BEEF SALAD 12.50

Sliced beef fillet, with cucumber, tomato, red onion, spring onions, lime, coriander & som tam dressing 1414kJ/336kcal

MISO RICE BOWL† (VE) 9.95

Pak choi, broccoli, peppers and sugar snaps. Topped with a carrot, pea shoots and sesame salad. Served with sriracha and soy 1992kJ/474kcal
Add Chicken breast 2.00
Add Pan-fried king prawns 3.00
Add Sliced beef fillet 3.50
Add Tempura seasonal mushrooms (v) 2.00

OUR BURGERS

Choose from our own recipe handmade beef burger, cornflake & buttermilk fried chicken or aubergine & harissa burger. All our burgers are served in a glazed brioche bun with a dill gherkin and fries. Swap to sweet potato fries +£1

THE MEXICAN 12.25

Burnt end beef chilli, guacamole, nacho crumb and our signature burger sauce

THE ORIGINAL 11.25

Smoked back bacon, smoked Cheddar and our signature burger sauce

THE VEGAN 10.75

Beetroot houmous, fire roasted peppers, served in an ancient grain bun instead of brioche

THE BRUNCH† 11.25

Smoked back bacon, roast mushroom, fried egg & bloody mary ketchup

THE CLASSIC 10.25

With our signature burger sauce

THE SKINNY 10.25

Half a bun, avocado and house salad instead of fries

THE SURF† 14.75

King prawns, lobster & garlic butter, saffron aioli

MAKE IT YOUR OWN

Choose a burger and make it your own by adding any of the following:

Extra patty 3.00
Smoked back bacon 1.50
Smoked Cheddar (V) 1.00

Grilled halloumi (V) 1.00
Smashed avocado (VE) 1.00
Red onion chutney (VE) 1.00

Burnt end beef chilli 2.00
Fried egg (V) 1.00
Beetroot houmous (VE) 1.00

SIDES

Rustic bread and oil (V) 2.50

Fries (VE) 3.25

Sweet potato fries (VE) 4.00

Fries with smoked paprika and saffron aioli (V) 4.00

Fries with Parmesan, truffle oil and rosemary 4.00

Fries with burnt end beef chilli & Monterey Jack melt 4.25

Tempura onion rings (VE) 3.00

Lobster mac n cheese† 5.50

House salad with spiralsed carrot, baby kale, brown rice, quinoa & preserved lemon (VE) 3.50

Pan-fried potato hash with spinach and onion (VE) 2.50

TURN OVER FOR SMALL PLATES, SHARING, SANDWICHES, WRAPS & SALADS

ALL·BAR·ONE

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. 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) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.