


ALL·BAR·ONE

VEGAN MENU #PLANTPOWER


AVAILABLE THROUGHOUT JANUARY & FEBRUARY
2 COURSES / 3 COURSES

LIMITED EDITION


SMALL PLATES

CRUSHED AVOCADO BRUSCHETTA 
With tomato salsa

CHILLI NON CARNE TACOS 
Filled with chilli non carne, smashed avocado and nacho crumb

CAULIFLOWER WINGS 
Mango chutney and raita-style sauce


MAINS


LENTIL & CHICKPEA QUESADILLA 
With a gooey cheese alternative produced from coconut oil and a rocket salad
Add a side of seasoned fries +£3


SPICED CAULIFLOWER SHANK 
Giant couscous, mint, spinach, pomegranate and a coconut dressing


MISO TOFU BOWL† 
Specially created for All Bar One
by @naturallystefanie
Tofu, raw broccoli, spinach, cashew nuts,
aubergine, peppers, freekeh grains and
a sesame & miso sauce




VEGAN LASAGNE 
Topped with roasted butternut squash, peppers & courgette

SWEET POTATO & CREAMY COCONUT AMOK CURRY 
Spinach, spring onion, chilli, coriander and fried okra served with a crispy tortilla


THE POWER OF FIVE† 
Chargrilled medley of greens, butternut squash, aubergine, mushroom, peppers
and nigella seeds with a sesame & miso sauce and rice noodle cracker
Add a side of sticky rice +£2

THE PLANT BASED BURGER 
The revolutionary Beyond Meat® burger that looks and tastes like meat!
Plant-based patty, cheese alternative made from coconut oil,
lettuce, tomato, vegan mayonnaise. Served with seasoned fries
+£4 supplement for vegan set menu

DESSERTS

BISCOFF BANANA 
Coconut mousse, toffee sauce,
biscoff crumb and pecan brittle

RASPBERRY & COCONUT
SORBETS 
Served with berries and mint


RICH CHOCOLATE POT 
With fresh berries

TURN OVER FOR OUR LIMITED
EDITION MINDFUL DRINKS



VEGANUARY

A FRESH START TO THE NEW YEAR

All our food 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.

ALL·BAR·ONE MINDFUL DRINKING



LIMITED EDITION

DELICIOUS DRINKS WITHOUT THE CALORIES

DA-SH WATER

British sparkling spring water infused with wonky fruit & vegetables with a natural lift without the sugars, fake flavours or calories


0 calories, no sugar, no sweeteners


- 🍷 INFUSED WITH CUCUMBER 
- 🍷 INFUSED WITH RASPBERRY 

REFRESHING JUICES

Low in calories and delightfully refreshing.

Choose from our two flavours below:

- 🍷 STRAWBERRY & CRACKED BLACK PEPPER COOLER  38 calories

- 🍷 RASPBERRY, APPLE & ROSE COOLER  30 calories

ORIGINAL KOMBUCHA

A traditional fermented drink made from black tea and yeast using ancient craft methods and ethically sourced organic ingredients

LOW OR NO ALCOHOL

SEEDLIP

"What to drink when you're not drinking"™

The world's first non-alcoholic spirit

🍷 SEEDLIP SPICE 94

Nutmeg, cloves and grapefruit. Our twist is partnered with Fever-tree Ginger beer, orange and rosemary

🍷 SEEDLIP GARDEN 108

Clean, fresh herbal flavours with blends of home-grown hay and sweet peas. Paired with Fever-tree Elderflower tonic, cucumber and fresh mint

🍷 ELDERFLOWER & CUCUMBER TWISTED TONIC

Fever-Tree Elderflower tonic & cucumber bitters
0.07%

🍷 GINGER & ORANGE TWISTED TONIC

Fever-Tree Ginger beer & orange bitters
0.07%

OLD MOUT CIDER

Berries & Cherries
0.05%

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EDITION VEGAN DISHES

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