

SUNDAY MENU

ALL £11.50

BEEF ROAST

Slow cooked beef served pink

CHICKEN ROAST

Rosemary infused roast chicken

MIXED MEAT ROAST £13.50

VEGETABLE BAKE ROAST

All accompanied with:

Herby roast potatoes, Carrots, Yorkshire Puddings, stuffing balls, mixed green veg & gravy

ADD FOR A EXTRA £3.00 Pigs in blanket or Cauli cheese

CAULIFLOWER WING BITES £4.50

Fluffy crispy cauliflower wings topped with sweet onion salsa

BALSAMIC CHERRY TOMATOES £4.00

Oven baked thyme infused cherry tomatoes drizzled with balsamic glaze.

CHICKEN SKEWERS £6.00

Chicken thighs in a creamy & spice marinade on a bed of seasoned rocket with a side of chilli

SALT & PEPPER CHICKEN WINGS £6.00

Crispy salt & pepper chicken wings topped with fresh chilli & spring onion.

STICKY CHILLI BBQ WING £6.00

Sticky BBQ wings with a hint of chilli topped with chilli & spring onion

KIDS MENU

ALL £5.00

FISH BITES & CHIPS

Battered cod served with skinny fries & salad

CHICKEN SKEWERS & CHIPS

Served with skinny fries & salad & salad

PIZZA BITES & CHIPS

Margherita pizza bites served with skinny fries & salad

NUTELLA PANCAKES WITH ICE CREAM

DESSERTS

CHEESECAKE OF THE DAY £5.00

CAKE OF THE DAY £5.00

SELECTION OF ICE CREAM £4.00

COCKTAILS

THE CLASSICS

FRENCH MARTINI

The French Martini is a vodka-based cocktail. It was invented in the 1980s. The key ingredient that makes a Martini "French" is Chambord, a black raspberry liqueur that has been produced in France since 1685

PORNSTAR MARTINI

The porn star Martini is a passion-fruit-flavoured cocktail made with vanilla-flavoured vodka, Passoã. It was named to evoke "a stylish and confident drink that's, pure indulgence, sexy, fun and evocative"

APEROL SPRITZ

An Aperol Spritz is an Italian aperitif cocktail consisting of prosecco, Aperol and soda water. It is a very common drink in northern Italy. The original recipe has supposedly remained unchanged over time but it wasn't until the 1970s that the modern Spritz recipe was set, with prosecco instead of still wine

APEROL SPRITZ MIMOSA

The cocktail is named after the yellow-flowered mimosa plant, Acacia dealbata. The origin of the cocktail is unclear, and was originally called a "champagne orange" Our twist incorporates the Aperol and Prosecco from the spritz.

ESPRESSO MARTINI

There are several claims for the origin of the espresso Martini. One of the more common claims is that it was created in the late 1980s for a young lady who asked for something that would "Wake me up, and then f**k me up." The Vodka, Kahlua and Double espresso shots certainly deliver!

LONG ISLAND ICE TEA

Robert "Rosebud" Butt claims to have invented the Long Island iced tea as an entry in a contest to create a new mixed drink with triple sec in 1972 at a bar in Long Island, New York. Long Island ice tea is a type of cocktail typically made with vodka, tequila, light rum, triple sec, gin, and a splash of cola, which gives the drink the same amber hue as iced tea

AMARETTO SOUR

The cocktail was introduced to the public in 1974, devised by the importer of Amaretto di Saronno as a simple mix of two parts amaretto liqueur to one part lemon juice. It became a popular cocktail in the 1980s; most bartenders at the time substituted commercial sour mix for the lemon juice

SEX ON THE BEACH

A Sex on the Beach is an alcoholic cocktail containing vodka, peach schnapps, orange juice and cranberry juice. The name was given to the drink as the original target market was Florida's spring breakers back in the 1980s.

WOO WOO

A Woo Woo (also called Teeny Weeny Woo Woo) is an alcoholic beverage made of vodka, peach schnapps, and cranberry juice. He drink became popular in the 1980s along with other cocktails containing peach schnapps

BLUE LAGOON

The Blue Lagoon Cocktail was first created in the early 1920s. It was later modified in the 1940s. Made with vodka, blue Curacao, and lemon juice. This version of the drink became even more popular than the original, and it is still enjoyed today.

VODKA BASED

ABSOLUTE SOUR APPLLETINI

This drink, originally called an Adam's Apple Martini because the bartender who created it was named Adam, was created in 1996 at Lola's West Hollywood. An apple Martini (appletini for short) is a cocktail containing vodka and one or more of apple juice apple liqueur.

GIN BASED

RASPING RAMBLE

The Bramble was created in London, in 1984, at a bar in Soho called Fred's. The British cocktail is inspired from the blackberries on the bramble bush. In our take we incorporate the dark raspberry flavours of Chambord with the gin, lime and lemonade.

RUM BASED

CUBA LIBRA

The cocktail originated in the early 20th century in Cuba, after the country won independence and literally translates as "Free Cuba". The drink consists of light rum, cola and lime. Its ubiquitous ingredients have made it one of the world's most-popular alcoholic drinks

CARIBBEAN PUNCH

The term punch refers to a wide assortment of drinks generally containing fruits or fruit juice. The drink was introduced from the Indian subcontinent to England by employees of the East India Company in the late 17th century. The Caribbean twist is a rum-based punch

WHISKY BASED

JACKS OF SPADES (GODFATHER NO7)

Although the origins are unknown we know this is a great mix of drinks. Amaretto is the sweet almond liqueur from Italy that makes a great match for the smooth sippin' whiskey from Tennessee.

LYNCHBURG LEMONADE

A Lynchburg Lemonade is a long drink made with, among other ingredients, Jack Daniel's Tennessee whiskey. It is named after Lynchburg, Tennessee, home of the Jack Daniel's distillery

WHISKEY SOUR

The oldest historical mention of a whiskey sour was published in the Wisconsin newspaper, Waukesha Plain Dealer, in 1870. The whiskey sour is a mixed drink with a base spirit, citrus juice, and a sweetener.



Absolute

BAR & BISTRO

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Breakfast 9-11:30 Wed - Sunday

Lunch 12-4 Wed - Friday

Main Menu 4-8 Wed - Friday. Saturday 12-8

Sunday Menu 12-7



absolutebarandbistro.co.uk



BREAKFAST

ABSOLUTE BREAKFAST WRAP £8.00

(Bacon, scrambled egg, sausage, hashbrown in a tortilla wrap)
Pick: red or brown sauce

ABSOLUTE BREAKFAST £10.00

(2 Sausages, 2 Bacon, 1 Fried egg, Tomatoes, 1 Hashbrown, Black pudding, Baked beans & Mushrooms) served with brown, seeded, or white toast)

HALLOUMI BREAKFAST £9.50

Honey halloumi, 2 Fried egg, Tomatoes, 1 Hashbrown, Black pudding Baked beans & Mushrooms & spinach) served with brown, seeded, or white toast)

EGG BENEDICT £9.00

Two toasted buns layered with spinach; topped bacon with a poached egg fished with hollandaise sauce

SYRUP SAUSAGE & BACON WITH PANCAKES £9

Syrup glazed sausages and bacon on top of three warm pancakes finished with icing sugar.

AVOCADO ON TOAST £8.50

Crushed seasoned avocado on seeded toast topped with two poached eggs

TOMATO POTATO CUBES WITH POACHED EGG £7.50

Fried tomato cubed mixed with in house made tomato sauce topped with poached egg.

JAM & TOAST £2.50

Choice of strawberry jam or marmalade.

EGG & BACON £4.00

Choice of bun or toast

EGG, BACON, SAUSAGE £4.50

Choice of bun or toast

ADDITIONAL ITEMS AT YOUR REQUEST

LUNCH

STEAK FRITZ £8.00

Thin sliced fillet steak served with fries & peppercorn sauce (served pink or cooked through)

FILET STEAK SANDWICH £8.00

Sliced fillet steak on ciabatta with mustard mayo, caramelized onions & rocket served with skinny fries

SOUP OF THE DAY £6.00

In house made soup (ask for the soup of today) served with warm ciabatta & butter

CHICKEN SALAD £7.00

(Chargrilled chicken breast on a bed of mixed salad: lettuce, cherry tomatoes, cucumber, red onion, bell peppers & rocket) with a house dressing

HERBY HOUMOUS & FLAT BREAD £7.50

Herby houmous with kale, parsley & garlic served with warm flat bread

BATTERED COD, CHIPS & MINTED MUSHY PEAS £8.00

Battered cod till crispy served with chips & minted mushy peas

BEEF SLIDERS £8.00

Three mini beef burgers with cheese, lettuce, tomatoes & homemade burger sauce



MEAT DISHES

SPANISH MEAT BALLS £6.00

Homemade Beef meat balls with a hint of cumin & thyme topped with a rich tomato sauce.

CHICKEN SKEWERS £6.00

Chicken thighs in a creamy & spice marinade on a bed of seasoned rocket with a side of chilli yogurt.

CHORIZO & POTATOES £6.00

Sautéed chorizo & cubed potatoes tossed in garlic oil finished with parsley.

FILLET STEAK TACOS £8.50

Sliced fillet steak on a bed of onion salsa, served under a tortilla wrap.

SALT & PEPPER CHICKEN WINGS £6.00

Crispy salt & pepper chicken wings topped with fresh chilli & spring onion.

STICKY CHILLI BBQ WING £6.00

sticky BBQ wings with a hint of chilli topped with chilli & spring onion.

ANTIPASTI BOARD £8.00

(Goat cheese, chorizo, Parma ham, olives, gherkins, bread sticks, orange slice)

FISH DISHES

GARLIC PRAWNS £6.50

King prawns served in a lemon butter sauce finished with parsley.

JUMBLE SEA FRY

(King prawns, calamari, sea bass bites) £6.50

Tempura battered king prawns; calamari & sea bass deep fried topped with kale.

BRUSCHETTA SEABASS £6.50

Toasted ciabatta with fresh diced red onions, tomatoes & basil topped with pan fried sea bass

PRAWN SKEWERS £6.50

King prawns in a creamy spice marinade on a bed of seasoned rocket with a side of cumin yogurt.

TAPAS MENU

VEG DISHES

STUFFED GOATS CHEESE PEPPERS £5.00

Goat cheese & apricot mixed with fresh herbs stuffed inside peppers oven baked and served with a drizzle of balsamic glaze.

TENDER STEM BROCCOLI & ROMESCO £4.50

Blanched then pan-fried tender stem broccoli in garlic oil served with romesco.

GARLIC MUSHROOMS £4.50

Pan fried mixed mushroom with onions, garlic and thyme served with a side of ciabatta.

BRAVAS POTATOES £4.50

(Potatoes, garlic oil, tomatoes sauce, thyme, white onions, paprika)

CAULIFLOWER WING BITES £4.50

Fluffy crispy cauliflower wings topped with sweet onion salsa.

BALSAMIC CHERRY TOMATOES £4.00

Oven baked thyme infused cherry tomatoes drizzled with balsamic glaze.

ABSOLUTE FRIES £3.50

Crunchy Fries tossed in spiced seasoning drizzled with BBQ sauce topped with chilli & spring onion.

BAR DISHES

- Skinny fries £3.00
- Goats cheese & olives £3.00
- Parma ham olive roles £3.50
- Mixed seasoned nuts £2.50
- Garlic & tomato toasted bread bites £3.00

