

SUNDAY MENU

ALL £12.50

Add one of our tapas dishes as a starter or side for £6.00

BEEF ROAST

Slow cooked beef served pink

CHICKEN ROAST

Rosemary infused roast chicken

MIXED MEAT ROAST £15.00

VEGETABLE BAKE ROAST £12.50

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

KIDS MENU

ALL £5.00

FISH BITES

Breaded cod fingers served with skinny fries & salad

POPCORN CHICKEN

Served with skinny fries & salad

BANGERS & MASH

With gravy

DESSERTS

CHEESECAKE OF THE DAY £5.00

CAKE OF THE DAY £5.00

SELECTION OF ICE CREAM £4.00

NUTELLA PANCAKES WITH ICE CREAM £3.00

MIXED ICE CREAM CHOCOLATE SAUCE £2.00



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 spijit, citrus juice, and a sweetener.



Absolute

BAR & BISTRO

23 Market St, Bolton, BL5 3AH

T: 07709 752 684

E: absolutebar@yahoo.com

Breakfast Menu 9-11:30 Tuesday - Sunday

Lunch Menu 12-4 Tuesday - Saturday

Main Menu 4-8 Tuesday - Saturday

Sunday Menu 12-7



absolutebarandbistro.co.uk



BREAKFAST

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, Baked beans, Mushrooms & spinach (served with brown, seeded, or white toast)

ABSOLUTE EGGS BENEDICT £9.00

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

AVOCADO ON TOAST £8.50

Crushed seasoned avocado on seeded toast topped with two poached eggs

JAM & TOAST £2.50

Choice of strawberry jam or marmalade

EGG & BACON £4.50

Choice of bun or toast

EGG, BACON, SAUSAGE £5.00

Choice of bun or toast

**ADDITIONAL ITEMS
AT YOUR REQUEST**

LUNCH

SOUP AND A SANDWICH £8.00

Choose from:

- BUFFALO MOZERELLA & TOMATO
- ROAST BEEF AND MUSTARD
- CBLT - CHICKEN, BACON LETTUCE AND TOMATO

(ALL SERVED ON CIABATTA)

STEAK SANDWICH £8.00

Sliced rump heart steak on ciabatta with mustard mayo, caramelized onions & rocket served with skinny fries (add pepper sauce £1.50)

SOUP OF THE DAY £6.00

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

BATTERED COD, CHIPS & MINTED MUSHY PEAS £8.00

Battered cod till crispy served with chips & minted mushy peas

CLASSIC CHEESE BURGER £9.00

2 4oz smashed beef patties, crisp iceberg lettuce, Sliced tomato, red onion slices, our very own burger sauce served in a fresh brioche bun with skinny fries



MEAT DISHES

COTTAGE PIE BON BONS £6.50

Creamy mash, steak mince, carrots covered in panko breadcrumb, house gravy

CREAMY CHICKEN AND SPINACH £6.50

Diced chicken breast, paprika, smoked bacon served in a creamy sauce with a hint of black pepper

CHORIZO & BLACK PUDDING £7.00

Sautéed chorizo and black pudding, red onions, garlic, finished with red wine and parsley

ABSOLUTE PHILLY STEAK BITES £9.00

Goats cheese, roasted sweet pepper and steak strips

SALT & PEPPER CHICKEN WINGS £6.50

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

HAM AND CHEESE CROQUETAS £6.50

Smooth potato, parma ham, mancheago cheese, all in crispy panko bread crumb

ANTIPASTI BOARD £9.00

Mancheago cheese, chorizo, Parma ham, olives, gherkins, fresh bread, cherry tomatoes

FISH DISHES

GAMBAS PIL PIL £7.00

King prawns, garlic and chilli butter, parsley served with ciabatta slices

CALAMARI £6.50

Crispy coated calamari, served with lemon and black pepper aioli

PAN SEARED SCALLOPS £9.00

Black pudding, celeriac puree, crisp prosciutto

OVEN BAKED COD £7.50

Fresh cod fillet, tenderstem broccoli, almonds, finished with lemon

MINI FISH FINGER BUTTY £6.00

Breaded cod fillet, crushed peas, tartar sauce in ciabatta

TAPAS MENU

MID-WEEK CHOOSE ANY 3 FOR £16 TUESDAY - THURSDAY - (EXC ANTIPASTI, PHILLY STEAK & SCALLOPS)

VEG DISHES

TOMATO AND MOZZARELLA SALAD £6.00

Sliced beef tomato, buffalo mozzarella, fresh basil, olive oil

TENDER STEM BROCCOLI & ALMOND SALAD £5.00

Blanched then pan-fried tender stem broccoli in garlic oil finished with almond flakes

GARLIC MUSHROOMS £4.50

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

POTATAS BRAVAS £5.00

Potatoes, garlic oil, tomatoes sauce, chilli, white onions, paprika

CAULIFLOWER WING BITES £5.00

Fluffy crispy cauliflower wings topped with sweet onion salsa

COURGETTE FRITTERS £5.00

Grated courgette, bread crumbs, fresh herbs, served with garlic and dill yogurt

ABSOLUTE FRIES £4.00

Crunchy Fries tossed in spiced seasoning drizzled with spiced mayo, siracha sauce finished with spring onion and chilli

BAR DISHES

- Skinny fries £3.00
- Mancheago cheese & olives £4.00
- Padron Peppers & Sea Salt £3.50
- Tomato bruschetta bites £3.00

