

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. The 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.

CLASSIC NEGRONI

A Negroni is a bitter cocktail balanced by vermouth and orange garnish. It's herbaceous, slightly rooty with hints of liquorice, and offers deep dark fruit flavours. The gin contributes classic juniper tang, along with notes of lemon and coriander seed.

TEQUILA SUNRISE

The Tequila Sunrise is an easy-sipping drink infused with an iconic rock and roll past and that defines the first sunrise of summer. At its best, this vibrant tequila cocktail can be a refreshing fruity punch that materialises that enticing morning summer sun.

TOM COLLINS

Master the art of the classic Tom Collins cocktail, plus three twists. Gin, lemon, sugar syrup and soda water are the ingredients for your cocktail cupboard.

SIDECAR

The Sidecar is a classic cocktail made with cognac, triple sec, and lemon juice, known for its slightly sour flavour. Traditionally, it's served with a sugared rim for balance, but modern bartenders often skip this step and adjust sweetness with sugar syrup or other sweeteners.

CLASSIC GIN MARTINI

The globally adored Martini, a timeless cocktail, features gin and vermouth, garnished with olive or lemon twist. With a longstanding history, it's revered as one of the world's most popular mixed drinks, enjoyed across continents for its iconic flavour profile.

MARTINI

Our rendition of the ultimate classic cocktail, the Martini, is stirred, not shaken, embodying timeless elegance. Serve it with a twist of lemon or an olive for a personalised touch, enhancing its iconic allure.

VODKA BASED

BLACK RUSSIAN

A classic black Russian cocktail is made with vodka, coffee liqueur and cola. Garnish with a maraschino cherry and serve as a decadent after-dinner drink.

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

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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Main Menu 12pm - 8pm - Wednesday to Sunday

Cocktails Served Til Late



absolutebarandbistro.co.uk



TAPAS MENU

WEDNESDAY TO SUNDAY 12PM - 8PM FOR FOOD - COCKTAILS SERVED TIL LATE

MEAT DISHES

ANTIPASTI - £9.00

Selection of cured meats, cheese, mixed olives olive oil, balsamic and warm bread.

CREAMY CHICKEN AND SPINACH - £7.00

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

STICKY PORK BELLY BITES - £9.00

Crispy pork belly covered in our own sticky BBQ served with spring onion and red chilli.

SPICY CHORIZO - £7.00

With honey and red wine.

MINI CHICKEN FAJITAS - £8.00

Crispy tortillas filled with spicy chicken and peppers.

BBQ PIGS IN BLANKETS - £7.00

Served with crispy onions.

CHEESE AND BACON LOADED SKINS - £7.00

With sour cream and chives.

CHICKEN PARMO - £8.00

Crispy panko coated chicken topped with tomato compote & melted cheese.

CHICKEN & CHORIZO PAELLA - £9.00

Our take on the Spanish classic, chunks of chicken and chorizo, in a sofrito mix of onions, garlic, tomatoes and peppers, spiced with paprika turmeric and saffron.

MOZZARELLA MEATBALLS - £8.00

Homemade meatballs in a tomato sauce topped with melted mozzarella.

FISH DISHES

SALT & PEPPER CALAMARI - £8.00

Served with onions, peppers red chilli lemon and coriander.

TEMPURA PRAWNS - £8.00

With pickled slaw and crispy angel hair nest.

MUSSELS - £8.00

With garlic, cream, white wine and parsley with warm bread.

SEAFOOD PAELLA - £9.00

Our take on the Spanish classic, calamari, mussels, and prawns, in a sofrito mix of onions, garlic, tomatoes and peppers, spiced with paprika turmeric and saffron.

FISH FINGER BUTTY - £7.00

Breaded cod fillet, crushed mint peas, tartar sauce in a warm ciabatta.

TERIYAKI SALMON BITES - £8.00

Chunks of salmon in a sweet & sticky teriyaki sauce & white sesame.

VEGETARIAN

CAULIFLOWER WING BITES - £7.00

Fluffy crispy cauliflower wings topped with sweet onion salsa.

PATATAS BRAVAS - £7.00

Potatoes, garlic oil tomato sauce chilli white onions and paprika finished with fresh chilli and spring onion.

HALLOUMI FRIES - £7.00

Crispy panko halloumi fries served with chilli jam.

HONEY HALLOUMI KEBABS - £7.00

Roasted tomatoes, courgette, red onion with lemon yoghurt.

VEGETABLE PAELLA - £8.00

Our take on the Spanish classic, roasted peppers, sweet potato chunks and courgette, in a sofrito mix of onions, garlic, tomatoes and peppers, spiced with paprika turmeric and saffron.

BAKED SPINACH & RICOTTA PASTA SHELLS - £8.00

Ricotta cream enriched with mozzarella, napped with a simple marinara sauce, and topped with a generous sprinkling of parmesan.

MUSHROOM ARANCINI BALLS - £8.00

With truffle cream and roquette.

SMASHED POTATOES - £7.00

Mini roasted potatoes smashed and sprinkled with chilli, salt, and parsley.

LOADED EXTRAS

LOADED WINGS - £8.00

Crispy chicken wings topped with:

- Salt & Pepper
- Buffalo & Blue Cheese
- BBQ & Mozzarella
- Chicken & Bacon Ranch

LOADED FRIES - £7.00

Skin on fries topped with:

- Salt & Pepper
- Buffalo & Blue Cheese
- BBQ & Mozzarella
- Chicken & Bacon Ranch

