



SHARING PLATTERS

- SERVED UNTIL 11PM -

VEGETARIAN £15

Homemade hummus & flatbread, marinated Nocellara olives, stuffed baby peppers, carrot & sweet pepper crudites, brushetta

MEAT £20

Stout-braised brisket croquettes, hot wings, brisket fries, pickles, homemade sausage rolls, southern fried chicken goujons

SELECTION OF 3 SLIDERS £10 (£4 EACH)

Chicken - Buttermilk fried chicken, pickled radish, chipotle mayo

Veggie - Grilled halloumi, roasted red peppers, smoked aioli

Beef - Stout-braised brisket, cornichons

*Please let your server know if you have any allergies.
A discretionary 12.5% service charge will be added to your bill.*



HOT BAR SNACKS

- SERVED UNTIL 11PM -

Stout-braised brisket croquettes with Chimichurri sauce **£8**

Cuban-style hot chicken wings with Mojo Rojo sauce **£8**

Grilled bruschetta with marinated cherry tomatoes,
garlic and basil **£4.5** - add mozerella extra **£1**

Loaded fries with brisket & smoked aioli **£6.5**

Loaded fries with parmesan & chipotle **£4**

Fries **£3.5**

NIBBLES

- ALL NIGHT LONG -

Homemade pork and caramelised onion sausage roll
with brown sauce/ketchup/English mustard **£3**

Homemade hummus and flat bread **£4**

Chilli roasted nuts **£4**

Nocellara olives marinated in rosemary, chilli, fennel & lemon **£3**

Popcorn of the day, ask for today's selection **£2.5**

COCKTAILS

SERIOUS NON SENSE 11

Roku Gin, Dubonnet,
Merlet Trois Citrus, Bubblegum Syrup,
Peychauds Bitters, Absinthe

OFF DUTY 11.5

Glenmorangie 10, Amaro Montenegro,
Ginger Syrup, Ginger Ale, 1936 Lager

MELTING POT 11

Havana Club 7, Wray &
Nephew Rum, Martini Rubino, Banana
Liqueur, Velvet Falernum, Angostura
Bitters

BUILDERS BREAKFAST 11

Bacardi Carta Blanca Rum,
Merlet Cognac, Smith & Cross Rum,
Skippers Rum, Porter Beer, Citrus
Sherbet, Tea Syrup

NUTS & BOLTS 11

Monkey Shoulder Scotch, Lot 40 Rye
Whisky, Cocchi Americano, Creme de
Cacao, Creme de Chataigne, Maple
Syrup, Lemon Juice, Chocolate Bitters,
Absinthe, Ginger Ale

OFFICERS MESS 11

Hendricks Gin, Gewurztraminer, Fino
Sherry, Sugar, Orange Blossom

BIG SMOKE GAMBLE 12

Jack Daniel's Single Barrel Whiskey,
Lapsang Honey,
Ardbeg 10 Whisky

EXPLORER 11

Patron Silver Tequila,
Noilly Prat Dry Vermouth, Campari,
Plum Umeshu

RASPBERRY SUPERNOVA 11

Grey Goose Vodka, Chambord Black
Raspberry Liqueur, Lemon Juice,
Grapefruit Juice, Citrus Sherbet, Franklin
& Sons Pineapple & Almond Mixer

FIVE STAR JOE 11

Belvedere Lake Bartezeck Vodka, Fino
Sherry, Maraschino Liqueur, Prosecco,
Citrus Sherbet

BELLADONNA 12

Fords Gin, Merlet Trois
Citrus, Rinomato, Lemon Juice, Sugar
Syrup, Moet & Chandon Champagne

ARTFUL EIGHT 11

Tapatio Blanco Tequila, Oat Milk,
Bruxo X Mezcal, Yuzushu,
Blue Curacao, Lime Juice,
Sesame Agave, Hellfire Bitters

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BEERS AND WINES

WHITE WINE

Ai Galera 'Mistico' Fernao Pires Verdelho £6.50 / £27
Adi Badenhorst 'The Curator' Chenin - Chardonnay £7.50 / £31
Land Of Plenty Sauvignon Blanc £9 / £38

RED WINE

Forge Mill Bush Vine Shiraz £6.5 / £27
El Primero Graciano Garnacha £7.5 / £31
Man Meets Mountain Malbec £9 / £38

ROSE WINE

La Vie en Rose Cinsault Rosé £7.5 / £31

SPARKLING

Biscardo Millesimato Vintage Prosecco Brut £9 / £40
Moët & Chandon NV Brut Champagne £13 / £75
Moët & Chandon Rose Champagne - / £90
Ruinart Blanc de Blancs NV Champagne - / £95
Dom Perignon 2009 Vintage Champagne - / £180

BEER & CIDER

1936 Biere Lager £4.95
Freedom Pale Ale £5.95
Vedett IPA £5.5
Devon Red Cider £5.5

INSTAGRAM: @calloohcallaybar
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