

SHARING NIBBLES

Home-Baked Breads (v) - £3.00
with dips

Nibbles Board (v) - £3.00
sugar & spice walnuts
crispy spiced kale
lotus root crisps

Proper Olives (v) - £3.00

BITES & BOARDS

All Bites & Boards - £4.50 each | Sharing Board - £12.50 (any 3 of the below) | Served all day

Honey Glazed Baby Sausages
wholegrain mustard sauce

Tempura Tiger Prawn Lollipops

The Barlounge Chicken Skewers

Buttermilk Fried Chicken Nuggets
egg salad dip

Mini Brioche Burgers

Super Spicy Barlounge Fries (v)

**Vegetarian Chilli with
Homemade Corn Chips (v)**
sour cream

Soya Beans (v) with either...
soy, fresh ginger & chilli
or
"ready salted"

Welsh Rarebit on Toast (v)

**Chilli Beef with
Homemade Corn Chips**
sour cream

Toasted Sour Dough (v) with either...
new season peas, Yorkshire halloumi
& pomegranate
or

fresh tomato, buffalo mozzarella,
sun blush tomato & balsamic

Sage & Onion Scotch Duck Egg

Braised Meatballs
in tomato sauce

Tempura Tenderstem Broccoli (v)
soy dip

Garden Pea Hummus (v)
mint & pea shoots, grilled sour dough

Crispy Chicken Sliders
spicy mayo

PREMIUM SMALL PLATES

Halloumi Fries (v) - £5.50
orange & chilli yoghurt, coriander
Add to sharing board for an extra £1.00

Lobster & Prawn Tacos - £8.50
Add to sharing board for an extra £4.00

Seared & Seeded Tuna Loin - £8.00
pickled cucumber, sweet chilli & soy,
wasabi, coriander shoots
Add to sharing board for an extra £3.50

THE BARLOUNGE PLATTER - £30

Spicy Barlounge fries, chicken skewers,
chicken nuggets, tempura tiger prawns,
home baked breads & dips,
edamame beans, baby sausages,
pea hummus with grilled sour dough

BURGERS

Served all day with skin-on chips & purple coleslaw

The Barlounge Gourmet Burger - £14.50
treadle cured bacon, cheese, griddled duck egg, pickled red onion,
hash brown, crispy pickle

The 'Chicado' Burger - £11
lemon & honey chicken, avocado wrapped in treadle cured bacon

Blue Cheese & Bacon Burger - £11.50

Classic Homemade Lounge Burger - £11.50
bacon, cheddar cheese

Allotment Burger (v) - £9.50
melted goats cheese

MAINS

Main courses served all day

Roast Cheshire Chicken - £12.95
slow cooked drummer, asparagus wrapped in bacon, pea purée

Steak, Brisket & Guinness Pie - £12.75
whipped King Edward potatoes

Pan-fried Mullet - £14.50
saffron seafood risotto, Parmesan

Roasted Sea Bass Fillets - £16.50
wilted kale & spring greens

Wild-mushroom & Kale Bread & Butter Pudding - £8.95
grilled asparagus & red pepper ketchup

Beer Battered Haddock & Chips - £11
mushy peas, tartare sauce

The Butchers Cut 10oz Flat Iron Steak - £13.50
steak garnish, peppercorn sauce

10oz Rib-eye Steak - £19.50
steak garnish, peppercorn sauce

8oz Fillet Steak - £23
steak garnish, peppercorn sauce

16oz Chateaubriand - £50 for two to share
prime fillet head aged for 28 days served with roast tomato,
flat mushrooms, watercress, béarnaise sauce, fat chips.
Upgrade to Surf 'n' Turf - £8
Add half a dozen grilled garlic tiger prawns to your Chateaubriand

Lemon & Honey Chicken Super Food Salad - £11
peach & pickled red onion

Smoked Salmon & Avocado Super Food Salad - £11
lemon crème fraîche

Perl Las Blue Cheese Super Food Salad (v) - £9.50
pickled cucumber, honey glazed walnuts

Seasonal Dish of the Day - Market Price
Every day Chef Ben and his team delve into the market place
to produce a dish based on fresh, local and seasonal ingredients.

SIDES

All Sides - £3.50

Cauliflower Cheese Ivy Style

Sweet Potato Fries

Skin-on Fries

Wilted Kale & Spring Greens

Mixed Salad

Whipped King Edward Potatoes

Buttered Savoy Cabbage

Onion Rings

Tempura Tenderstem Broccoli & Stilton

SAUCES

All - £1.50

Peppercorn • Blue Cheese • Red Wine

DESSERTS

Sticky Toffee Pudding - £5.50
Roly's fudge, butterscotch sauce

Eton Mess Crisp Meringue - £5.50
strawberry compote,
fresh strawberry & vanilla cream

Barlounge Brownie - £6
with peanut butter toffee,
Ferrero Rocher ice cream

Barlounge Ice Cream Coupes - £4
Using award winning Cheshire Farm Ice Cream

Lemon Meringue Pie
fresh lemon curd, toasted meringue,
vanilla bean ice cream & shortbread

Chocolate & Marshmallow
Ferrero Rocher ice cream

Salted Caramel & Banana
honeycomb ice cream
& butterscotch sauce

Mousetrap Cheese Board - £8
Jacobs crackers & sweet chilli jam

*Lubborn Creamy Somerset Brie
Cave Aged Wookey Hole Cheddar
Perl Las Blue
House Pickles*

BRUNCH & LUNCH

Available from 11am until 5pm

BRUNCH

Smashed Avocado on Toast (v) - £6.50
crushed avocado, tomato
& poached egg on toasted granary

Steak Benedict - £9.95
grilled rump steak, poached eggs,
béarnaise sauce, toasted bloomer

Duck Egg Bubble & Squeak (v) - £7.95
pan-fried savoy cabbage & cheesy
potato hash, crispy fried duck egg

The Full English Breakfast - £10

The 'Veggie' Breakfast (v) - £8.50

SALADS & SOUP

Chef's Soup of the Day - £4.50

**Lemon & Honey Chicken
Super Food Salad - £6 / £11**
peach & pickled red onion

**Perl Las Blue Cheese
Super Food Salad (v) - £5.50/ £9.50**
pickled cucumber
& honey glazed walnuts

**Smoked Salmon & Avocado
Super Food Salad - £6 / £11**
lemon crème fraîche

SANDWICHES

Served with skin-on fries:

Bookmaker Steak Sandwich - £9.50
pickled red onion, cheese, rocket

Chargrilled Breast of Chicken £7.50
crushed avocado, chilli jam
served open on toasted white bloomer

Beer Battered Haddock Sandwich - £6.50
mushy peas, tartare sauce

Croque Monsieur - £6.75
toasted Welsh rarebit, honey glazed ham

Croque Madame - £7.75
toasted Welsh rarebit,
honey glazed ham, fried duck egg