

# Barlounge

## The Sunday Menu

### Nibbles

Lightly Spiced Gordal Olives (vg)	3	Warm Focaccia (v)	5
Salt & Pepper Crispy Kale (vg)	3	charred onion & sriracha butter, balsamic & oil.	

### To Share

Any 3 for 23 or 5 for 39

Barlounge Baby Sausages <i>honey &amp; mustard sticky glaze.</i>	7.75	Braised Beef Crumpet <i>horseradish &amp; herb aioli, pickled shallots &amp; dukkah.</i>	9.5
Buttermilk Cornflake Fried Chicken <i>sriracha mayo.</i>	7.5	Salt & Pepper Crispy Oyster Mushrooms (vg) <i>sriracha &amp; sesame dip.</i>	7.5
Winter Squash & Butter Beans on Toast (v) <i>crumbled feta &amp; sage.</i>	7.5	Roast Chilli & Soy Chicken Thigh Skewers <i>toasted sesame seeds, cucumber &amp; spring onion.</i>	8.5
Roast Balsamic Beets (v) <i>whipped ricotta, pickled golden beetroot, candied walnuts.</i>	8		
Spiced Red Pepper Houmous (v) <i>sage pesto, toasted almonds &amp; warm focaccia.</i>	7.5		
Crispy Fried Baby Squid <i>citrus mayo.</i>	8		
King Prawn Pil Pil (+2 supplement) <i>sweet sriracha &amp; roasted garlic butter.</i>	11		
Mini Barlounge Burgers (+2 supplement) <i>Emmenthal, onion &amp; pickle mustard.</i>	9		
		<b>Pizzettas</b> (From our wood-fired oven)	
		Tomato & Nduja <i>sage pesto, mozzarella.</i>	8.25
		Woodland Mushroom & Truffle (v) <i>Gran Moravia.</i>	8
		Roast King Prawn <i>red pepper salsa &amp; mozzarella.</i>	8.25
		Cheesy Garlic & Herb (v)	8



*"Sharing is Caring"*

*(Unless Baby Sausages are involved)*

**Food Allergies:** Please inform us if you have a food allergy or intolerance.

A non-gluten containing menu is available on request. Our dishes are prepared in our kitchen where gluten is present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination

(vg) - vegan (v) - vegetarian

## Sunday Roasts

*All served with thyme roast potatoes, beer braised carrot, charred broccoli, roast onion purée, red wine gravy & yorkshire pudding.*

<b>28 Day Aged Welsh Rump</b>	22.5
<b>Spit Roast Garlic &amp; Herb Chicken</b>	22.5
<b>Marmite Glazed Oyster Mushroom Roast</b>	16

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Ask about this  
weeks Chef's  
special roast...



## Fire

### Spit-Roasted Chicken

*Slowly prepared over 30 hours from chopping block to spit, then finished over open flames.  
Seasoned with Barlounge's signature chicken blend for maximum flavour.*

*Choose half or whole.*

**Keep It Natural** 12 / 23

**Charred Spring Onion & Sriracha Butter** 14 / 26

**Spicy & Sweet Hot Sauce** 14 / 26

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## Classics

<b>Traditional Fish &amp; Chips</b>	17.5
<i>crispy battered haddock fillet, mushy peas &amp; miso tartare sauce.</i>	
<b>Steak Frites</b>	19.5
<i>8oz rump steak with pepper sauce &amp; skin-on fries.</i>	

<b>The Barlounge Burger</b>	19
<i>grilled beef patties, slow-cooked beef feather blade red wine jus, Emmenthal, onion &amp; pickle mustard. Served with skin-on fries &amp; miso aioli.</i>	

<b>Tomato &amp; Mozzarella Pizza (v)</b>	14
<i>roasted tomato, romesco &amp; wild rocket.</i>	

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## Sides

<b>Skin On Fries (vg)</b>	4.5
<b>Katsu Curry Fries (vg)</b>	5.5
<b>Poutine Fries</b>	7
<b>Beer &amp; Butter Braised Carrots (v)</b>	5.5
<i>chives &amp; dukkah.</i>	

<b>Smoked Paprika Potato Gratin (v)</b>	5.5
<b>Charred Broccoli (v)</b>	6
<i>crumbled feta &amp; dukkah.</i>	
<b>Extra Roasties (vg)</b>	4
<b>Roast Cauliflower Cheese (vg)</b>	6.5