

Bar Lounge

Nibbles

Lightly Spiced Gordal Olives (vg)	3	Salt & Pepper Crispy Kale (vg)	3
Chicken 'Crack'ling <i>spiced chicken, salt.</i>	4	Warm Focaccia (v) <i>charred onion & sriracha butter, balsamic & oil.</i>	5

To Share

Any 3 for 24 or 5 for 40

Barlounge Baby Sausages <i>honey & mustard, sticky glaze.</i>	8	Salt & Pepper Crispy Oyster Mushrooms (vg) <i>sriracha & sesame dip.</i>	8
Cornflake Fried Chicken <i>sriracha mayo.</i>	7.5	Crispy Fried Baby Squid <i>citrus mayo.</i>	8.25
Wood-Fired Tomatoes (v) <i>whipped ricotta, toasted focaccia, aged balsamic & pickled shallots.</i>	9.5	Roast Chilli & Soy Chicken Thigh Skewers <i>toasted sesame seeds, cucumber & spring onion.</i>	8.5
'Nduja Croquettes <i>gran moravia, herb sour cream & dukkah.</i>	8	Pizzettas <i>From our wood-fired oven.</i> <i>(Also part of the 3 for 24 or 5 for 40 offering).</i>	
King Prawn Pil Pil (+2 supplement) <i>sweet sriracha & roasted garlic butter.</i>	11.5	Tomato & 'Nduja <i>sage pesto & mozzarella.</i>	8.5
Char Siu Pork Ribs (+1 supplement) <i>spring onion, sweet & spicy glaze.</i>	9.25	Grilled Courgette & Smoky Aubergine (v) <i>burrata, pomegranate seeds & dukkah.</i>	8.25
Charred Steak Tacos (+2 supplement) <i>celeriac remoulade, house sriracha vinegar & crispy shallots.</i>	9.75	Cheesy Garlic & Herb (v)	8



“You learn a lot about someone
when you *share a meal together.*”

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

The Main Event

Wood

From The Wood-Fired Oven

Taste the flame - We use English oak to cook these dishes to give them that extra smoky taste.



Tomato & Mozzarella Pizza (v) 14
wood-roasted cherry tomatoes, fior di latte & rocket.

Beef & 'Nduja Pizza 16
tomato ragu, buffalo mozzarella & wild rocket.

Whole Roasted Sea Bream 26
charred pickle leeks, white wine & crème fraîche sauce.

Roasted Aubergine (vg) 15
baba ganoush, roast red pepper & sesame ragu, crispy mushrooms & pickled red onion.



Fire

Spit-Roasted Chicken

Slowly prepared over 24 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 13 / 25

Charred Spring Onion & Sriracha Butter 16 / 30

Lemon, Maple & Rosemary 16 / 30

Bil Bil Sauce 16 / 30

Coal

From The Robata

We work closely with our butcher to select the finest meats. These are cooked on an open grill, adding extra char.



Steak Au Poivre 21
8oz rump steak with pepper sauce & skin-on fries.

The Barlounge Burger 19.5
grilled beef patties, slow-cooked beef feather blade red wine jus, Emmenthal, onion & pickle mustard. Served with skin-on fries & miso aioli.

Chargrilled Fillet 38
8oz fillet, beef fat roast mushrooms, pepper sauce & skin-on fries.

Chargrilled Ribeye 72
20oz ribeye with roast garlic prawns, beef fat roast mushrooms, pepper sauce & skin-on fries. (All weights refer to the approximate weight before cooking).

Classics

Traditional Fish & Chips 18
crispy battered haddock fillet, mushy peas & miso tartare sauce.

Fried Chicken Burger 17
sriracha vinaigrette, herb mayo, cucumber & pickled red onion. Served with skin-on fries & miso aioli.

Spit-Roasted Chicken Salad 14
roast chicken breast, candied walnuts, romaine hearts, apple & chive dressing.
Make Vegetarian - remove the chicken breast. Ask your server.

Sides

Skin-On Fries (vg) 4

Katsu Curry Fries (vg) 6

Poutine Fries 8

Crispy Beef & Sriracha Fries 7.5

Beer & Butter Braised Carrots (v) 5

Charred Pickled Leeks (v) 6

Smashed New Potatoes 5

Wood-Fired Savoy Cabbage (v) 7