

Bar Lounge

The Sunday Menu

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

Sunday Roasts

All served with thyme roast potatoes, beer & butter braised carrot, charred broccoli, roast onion purée, red wine jus & a Yorkshire pudding.

28 Day Aged Welsh Rump	24
Spit-Roasted Garlic & Herb Chicken	23
Marmite Glazed Oyster Mushroom Roast (v)	18.5

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

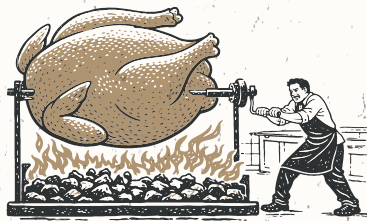


Fire

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	Lemon, Maple & Rosemary	16 / 30
Charred Spring Onion & Sriracha Butter	16 / 30	Bil Bil Sauce	16 / 30

Classics

Traditional Fish & Chips <i>crispy battered haddock fillet, mushy peas & miso tartare sauce.</i>	18	The Barlounge Burger <i>grilled beef patties, slow-cooked beef feather blade red wine jus, Emmenthal, onion & pickle mustard. Served with skin-on fries & miso aioli.</i>	19.5
Steak Au Poivre <i>8oz rump steak with pepper sauce & skin-on fries.</i>	21	Tomato & Mozzarella Pizza (v) <i>wood-roasted cherry tomatoes, fior di latte & rocket.</i>	14

Sides

Skin-On Fries (vg)	4	Extra Roasties (vg)	4
Katsu Curry Fries (vg)	6	Charred Pickled Leeks (v)	6
Poutine Fries	8	Wood-Fired Savoy Cabbage (v)	6
Crispy Beef & Sriracha Fries	7.5	Roast Cauliflower Cheese (v)	6.5