

Bar Lounge

Nibbles

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

To Share

Any 3 for 24 or 5 for 40

Barlounge Baby Sausages	8	Braised Beef Crumpet	9.75
<i>honey & mustard sticky glaze.</i>		<i>horseradish & herb aioli, pickled shallots & dukkah.</i>	
Cornflake Fried Chicken	7.75	Salt & Pepper Crispy Oyster Mushrooms (vg)	8
<i>sriracha mayo.</i>		<i>sriracha & sesame dip.</i>	
Wood-Fired Tomatoes (v)	8.25	Roast Chilli & Soy Chicken Thigh Skewers	8.75
<i>whipped ricotta, toasted focaccia, aged balsamic & pickled shallots.</i>		<i>toasted sesame seeds, cucumber & spring onion.</i>	
'Nduja Croquettes	8	Pizzettas (From our wood-fired oven)	
<i>gran moravia, herb sour cream & dukkah.</i>		Tomato & 'Nduja	8.5
Summer Pea Houmous (v)	7.75	<i>sage pesto & mozzarella.</i>	
<i>sumac, feta & warm focaccia.</i>		Grilled Courgette & Smoky Aubergine (v)	8
Crispy Fried Baby Squid	8.25	<i>burrata, pomegranate seeds & dukkah.</i>	
<i>citrus mayo.</i>		Roast King Prawn	8.75
King Prawn Pil Pil (+2 supplement)	11.5	<i>red pepper salsa & mozzarella.</i>	
<i>sweet sriracha & roasted garlic butter.</i>		Cheesy Garlic & Herb (v)	8.25
Mini Barlounge Burgers (+2 supplement)	9.25		
<i>Emmenthal, onion & pickle mustard.</i>			



“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) 14.5
sun blush tomato & wild rocket.

Beef & 'Nduja Pizza 18
tomato ragu, buffalo mozzarella & wild rocket.

Roast Cod Loin 24.75
shaved fennel, clam & sriracha velouté & crispy straw potatoes.

Fire

Spit-Roasted Chicken

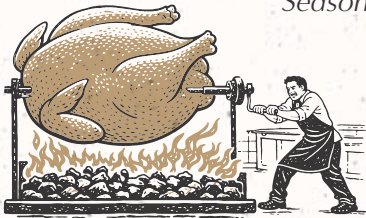
Slowly prepared over 30 hours from chopping block to spit, then finished over open flames. Seasoned with Barlounge's signature chicken blend for maximum flavour.

Choose half or whole.

Keep It Natural 13 / 25

Charred Spring Onion & Sriracha Butter 15 / 28

Spicy & Sweet Hot Sauce 15 / 28



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 Frites 20
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 17.5
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 15
roast chicken breast, candied walnuts, romaine hearts, apple & chive dressing.
Make Vegetarian - remove the chicken breast. Ask your server.

Sides

Skin-On Fries (vg) 4.5

Katsu Curry Fries (vg) 6

Poutine Fries 7.5

Beer & Butter Braised Carrots (v) 5.5
chives & dukkah.

Smoked Paprika Potato Gratin (v) 6

Charred Broccoli (v) 6
crumbled feta & dukkah.

Wood-Fired Hispi Cabbage (v) 6
charred onion & sriracha butter & baba ganoush.