

# Bar Lounge

## 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 24 or 5 for 40

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



“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)	16.5

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



## Fire

### Spit-Roasted Chicken

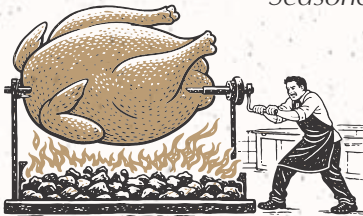
Slowly prepared over 30 hours from chopping block to spit, then finished over open flames.  
Seasoned with Barlounge's signature chicken blend for maximum flavour.

Choose half or whole.

Keep It Natural 13 / 25

Charred Spring Onion & Sriracha Butter 15 / 28

Spicy & Sweet Hot Sauce 15 / 28



## Classics

<b>Traditional Fish &amp; Chips</b> 17.5 <i>crispy battered haddock fillet, mushy peas &amp; miso tartare sauce.</i>	<b>The Barlounge Burger</b> 19.5 <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>Steak Frites</b> 20 <i>8oz rump steak with pepper sauce &amp; skin-on fries.</i>	<b>Tomato &amp; Mozzarella Pizza (v)</b> 14.5 <i>sun blush tomato &amp; wild rocket.</i>

## Sides

<b>Skin-On Fries (vg)</b> 4.5	<b>Charred Broccoli (v)</b> 6 <i>crumbled feta &amp; dukkah.</i>
<b>Katsu Curry Fries (vg)</b> 6	<b>Wood-Fired Hispi Cabbage (v)</b> 6 <i>charred onion &amp; sriracha butter &amp; baba ganoush.</i>
<b>Poutine Fries</b> 7.5	<b>Roast Cauliflower Cheese (v)</b> 6.75
<b>Smoked Paprika Potato Gratin (v)</b> 6	
<b>Extra Roasties (vg)</b> 4	