

Bar Lounge

Tuesday 22nd - Saturday 26th May

Small Plates

Roast Carrot Houmous (vg) - 4.5
carrot tops, salsa verde,
spiced chickpeas & toasted focaccia

Burrata Nduja - 9
grilled focaccia, toasted almonds

Devonshire Crab - 7.5
toasted sourdough, crisp apple,
celery & lemon aioli

Warm Focaccia (vg) - 3.5
romesco & harissa

Crayfish Arancini - 5.5 / 8.50
mozzarella, cucumber pickle,
lemon aioli (Choose either 3 or 5)

Smoky Black Pig Gyoza - 5 / 8
sweet citrus & chilli dip (Choose either 3 or 5)

Barlounge Baby Sausages - 4.5
maple & mustard sticky glaze

Halloumi Fries (v) - 6.5
orange scented yoghurt & pomegranate

Barlounge Chicken Skewers - 5 / 8
bang bang sauce, scallions & coriander
(Choose either 3 or 5)

Duck Jam Donut - 7.50

**Chorizo & Parmesan
Croquette** - 5 / 8
harissa aioli (Choose either 3 or 5)

Bao Buns:

Crispy Five Spice

Oyster Mushroom (v) - 5 each
cucumber pickle, Korean ketchup

Seared Soy Salmon - 5.5 each
house sriracha, wasabi, cilantro

Large Plates

Barlounge Steak Burger - 9
mature Cheddar cheese, sesame brioche bun

**Heirloom Tomato
Panzanella Salad** - 8
roast pimento, cucumber pickle, capers,
sweet miso dressing

**Slow Cooked Shoulder of Lamb
Flat Bread** - 11.5
harissa, cucumber riata,
nashi pear pickle, pomegranate

Smoky Grilled Aubergine (vg) - 8
charred courgette, white miso,
pickled pear, summer leaves

**Chargrilled 190 Day Grain Fed
Flat-iron Steak** - 10
chimichurri rojo & watercress

Pan Roasted Stone Bass - 12.5
butterbean & chorizo cassoulet,
roast lemon

**Roast Spatchcock
Baby Chicken** - half 9/ whole 17.5
harrisa, watercress & dukkah crumb

Poached Nduja Eggs - 8.5
cream cheese, baked focaccia

Chargrilled Pork Tomahawk - 13
crackling, pimento romesco, salsa verde

Crispy Cauliflower (vg) - 8.5
parsley puree, toasted almonds,
roast pepper & almond cream

Steak Benedict - 9.5
poached hens eggs, bearnaise sauce,
nduja, watercress

Barlounge KFC Chicken Burger - 9
Korean fried chicken, pickled cucumber

Sides

Bang Bang Cauliflower (vg) - 5
toasted almonds, fresh chilli,
scallions & coriander

Katsu Curry Fries (vg) - 4.5

Edamame Beans (vg) - 4.5
soy glaze, chilli & ginger

Fries (vg) - 3.5

Tenderstem Broccoli (v) - 4.5
house sriracha, panko parmesan crumb

Butterleaf & Avocado Salad (vg) - 4.5
spiced walnuts, pickled pear,
sweet miso dressing

Desserts

**Rich Chocolate & Nutella
Spring Rolls** - 5.5
peanut butter toffee & vanilla bean ice cream

Sticky Toffee Pudding - 5.5
honeycomb, Roly's fudge & butterscotch sauce

**Crushed Meringue & Lemon Curd
Ice Cream Coupe** - 4

Cake of the Day - 4.5

(vg) - vegan option (v) - vegetarian option

Food Allergies: Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection.