

Bites & Boards

Any 3 bites for 20

Barlounge Baby Sausages	6.75
<i>honey & mustard sticky glaze</i>	
Bang Bang Cauliflower (vg)	7
<i>toasted almonds, fresh chilli & spring onion</i>	
Buttermilk Fried Chicken	7
<i>sriracha mayo</i>	
Roasted Squash Houmous (vg)	7
<i>crispy shallot, sage & parsley dressing & grilled sourdough</i>	
Edamame Beans (vg)	6
<i>sweet soy chilli glaze OR salt & pepper</i>	
Mini Barlounge Burgers	7.5
<i>topped with mature Cheddar cheese</i>	
King Prawn Pil Pil	9
<i>roast garlic butter & sweet sriracha</i> <i>(+£2 supplement)</i>	
Roasted Beets 'On Toast' (v)	7.5
<i>beetroot purée, pickled beets, whipped feta & pumpkin seeds</i>	
Glazed Pork Belly Bao Buns	9
<i>mango relish & pork crackling</i> <i>(+£2 supplement)</i>	
Crispy Haddock Bao Buns	8.5
<i>spiced honey glaze, pickled radish & micro coriander</i> <i>(+£1 supplement)</i>	
Cheesy Garlic & Herb Calzone (v)	7
<i>fresh from our stone baked oven</i>	
Barlounge Chicken Skewers	7.5
<i>bang bang sauce, spring onion & coriander</i>	

The Barlounge Platter

Ideal for 3-4 to share - 55

*Barlounge Chicken Skewers,
Salt & Pepper Edamame Beans (vg),
Barlounge Baby Sausages,
Roasted Squash Houmous (vg),
Mini Burgers,
Cheesy Garlic & Herb Calzone (v),
Skin-on Fries (vg)*

Mains

Our menu is full of your favourite, comforting classics from the past 23 years, along with some exciting brand-new dishes.

Classics

Roast Breast of Chicken	16.5
<i>creamy leek & mushroom pot pie, confit savoy cabbage, roasted red onion</i>	
Traditional Fish & Chips	15.95
<i>crispy battered haddock fillet, mushy peas & miso tartare sauce</i>	
Pan Fried Cod Loin	20.5
<i>sriracha & potato terrine, roasted red pepper, parsley & garlic salsa</i>	
Whole-Baked Aubergine (vg)	12.95
<i>sweet pepper & tomato ragu, cumin yoghurt served with grilled sourdough flat bread</i>	
Winter Beetroot Salad (v)	10
<i>roasted & pickled beets, gem hearts, radish, mustard & balsamic dressing</i>	
Add Chargrilled Chicken	add 4.95

Burgers

The Barlounge Burger	15.95
<i>a well-marbled beef patty with Cheddar, little gem lettuce, dijonnaise & pickles</i>	
Chargrilled Spiced Chicken Burger	15.95
<i>house slaw, cheddar cheese, crispy chicken onions, sour cream & chive mayo</i>	
The Garden Burger (v)	15.95
<i>roast 'Beyond Meat' patty, Cheddar cheese, spiced crispy oyster mushrooms & dijonaise</i>	
<i>All burgers served on a sesame seed bun with skin-on fries.</i>	

Steaks

*Our grass-fed steaks are aged for a minimum
of 50 days which means lots of bold flavour.
The ribeye & fillet steaks are served with roasted red pepper
& onion, mushroom duxelle & pepper sauce.*

Steak & Frites (6oz)	16
<i>rump steak, pepper sauce & fries</i>	
Grilled 10z Ribeye Steak	32
<i>grass-fed, South American</i>	
Grilled 8oz Fillet Steak	34.5
<i>grass-fed, Welsh</i>	

All weights refer to the approximate weight before cooking.

Sicilian Style Pizzas

Thin crispy crust pizzas baked fresh to order.

Tomato & Mozzarella (v)	13
<i>sweet roast tomato, romesco & wild rocket</i>	
Harissa Chicken	15
<i>roast pepper, red onion, onion purée, halloumi, mozzarella & wild rocket</i>	
Roast Pepper & Red Onion (v)	13
<i>halloumi, mozzarella, harissa & wild rocket</i>	
Chorizo & Tomato	15.5
<i>Serrano ham, wild rocket & sriracha honey</i>	

A Bit On The Side

Skin-On Fries (vg)	4.25
Katsu Curry Fries (v)	5.25
Poutine Fries	5.25
Tenderstem Broccoli (v)	5.25
<i>red pepper romesco & toasted seeds</i>	
Cheese & Onion Mash (v)	5.25
<i>caramelised onion, cheddar cheese & chives</i>	
Roasted Cabbage & Onion (v)	5.5
<i>sweet caramelised onions & garlic butter</i>	
Baby Caesar Salad (v)	6
<i>little gem hearts, Gran Moravia, sourdough croutons & Caesar aioli</i>	

Puddings

All puddings - 8

Spiced Pear & Cherry Crumble (v)	
<i>caramelised white chocolate & custard</i>	
Rich Chocolate Fudge Cake (v)	
<i>served warm, with vanilla bean ice cream</i>	
Sticky Toffee Pudding (v)	
<i>honeycomb, Roly's fudge, butterscotch & vanilla bean ice cream</i>	
The Espressotini	
<i>rich chocolate brownie, honeycomb topped with Kahlua cream</i>	

All dishes served all day,
every day.

(vg) vegan option | (v) vegetarian option

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

A discretionary 8.5% service will be added to your bill. All gratuities & services charges go to the team.

The Sunday Roast

Served every Sunday 19.5

28 day aged, locally sourced Welsh rump.

*served with Yorkshire pudding, rosemary roasted potatoes, rich onion purée,
honey & mustard glazed carrots, tenderstem broccoli & red wine jus*

Served with a glass of Merlot from Chateau Canet's estate.

Roast Cauliflower Cheese (v)	6
Extra Roasties	5