

Barlounge



First Things Thirst

Jasmine Highball <i>a floral jasmine liqueur with slimline tonic. Elegant & playful, you can't resist this one</i>	7.75
Citrus Highball <i>a citrusy liqueur with refreshing Double Dutch cucumber & watermelon soda</i>	7.75
Gin & Tonics	
Whitley Neill Cucumber & Aloe Vera <i>with cucumber & lemon</i>	5.5 9.5
Brooklyn Gin <i>with lime & thyme</i>	5.5 9.5
Chase Pink Grapefruit & Pomelo <i>with pink grapefruit & rosemary</i>	5.5 9.5

The Barlounge Wines

To celebrate our 20th Birthday we have collaborated with Chateau Canet to produce two very special wines, both exclusively blended for Barlounge.

	175ml	Bottle
Minervois Blanc <i>tropical & sexy, a bit like you! Rousanne & Bourboulenc</i>	7.75	30
Minervois Rouge <i>decadent & powerful, a real mouthful! Syrah</i>	7.75	30
	175ml	Bottle
Chateau Montaud Rosé <i>a traditional Provence rose. Pale & easy drinking</i>	9	35

Bites & Boards

Any 3 bites for 15

Barlounge Baby Sausages <i>honey & mustard sticky glaze</i>	5.5	Barlounge Chicken Skewers <i>bang bang sauce, spring onion & coriander</i>	6	Buttermilk Fried Chicken <i>sriracha mayo</i>	5.5
Bang Bang Cauliflower (vg) <i>toasted almonds, fresh chilli & spring onion</i>	5.5	Roast Chickpea Houmous (vg) <i>salsa verde & stone baked flat bread</i>	5	Halloumi Fries (v) <i>orange scented yoghurt & pomegranate</i>	7
Mini Barlounge Burgers <i>topped with mature cheddar cheese</i>	6	Firecracker Crispy King Prawns <i>sweet chilli dip</i>	7	Edamame Beans (vg) <i>sweet soy chilli glaze OR salt & pepper</i>	4.5
Crispy Salt & Pepper Squid <i>sweet chilli dip</i>	7	Fried Corn Ribs (v) <i>sriracha mayo</i>	5	Cheesy Garlic & Herb Pizzetta (v) <i>fresh from our stone baked oven</i>	5

The Barlounge Platter - 40

Barlounge Chicken Skewers, Salt & Pepper Edamame Beans (vg), Barlounge Baby Sausages, Firecracker Crispy King Prawns, Cheesy Garlic & Herb Pizzetta (v), Buttermilk Fried Chicken, Skin-on Fries (vg)

Mains

For our 20th year our chefs have searched through the archives & brought back some of your favourite, comforting classic dishes from the past two decades for you to enjoy.

Traditional Fish & Chips <i>crispy battered haddock fillet, mushy peas & miso tartar sauce</i>	14	The Barlounge Burger <i>a well-marbled beef patty with Cheddar, watercress & red onion jam, served in a sesame seed brioche bun</i>	13	Grilled 8oz Fillet Steak <i>South American, grain-fed, 21 day aged</i>	25
Classic Caesar Salad <i>gem hearts, Gran Moravia cheese, soft boiled egg, anchovies, sourdough croutons & Caesar aioli</i>	8.5	K.F.C Burger <i>Korean fried chicken burger with pickled cucumber & crisp gem hearts, served in a sesame seed brioche bun</i>	12	Grilled 12oz Rump Steak <i>South American, grain-fed, 21 day aged</i>	18.5
Add Chicken & Smoked Bacon	3.5			<i>All steaks served with roasted flat mushroom, grilled tomato & cracked pepper sauce.</i>	
Roast Sea Bass Fillets <i>stuffed with spinach, shallots & roast lemon with herby baby potatoes</i>	15	The Garden Burger (vg) <i>a soya patty, vegan smoked Gouda, pickled cucumber & red onion jam, served in a vegan bun</i>	11	Sauces	
Pasta Calamarata (v) <i>roasted red pimento, red onion, dukkah & mornay sauce</i>	8	Add Spicy Nduja	2	Red Wine Gravy	1.5
				Cracked Pepper Sauce	1.5

Sicilian Style Pizzas

Thin crispy crust pizzas baked fresh to order.

Woodland Mushroom & Truffle <i>mushroom duxelle, Mozzarella, Gran Moravia cheese & truffle oil</i>	11.5
Spicy Nduja <i>Mozzarella, romesco & spicy Italian nduja</i>	12.5
Tomato & Mozzarella <i>sweet roast tomato, romesco & wild rocket</i>	9.5

Stone Baked Baguettes

All served with skin-on fries.

Grilled Fillet Steak Baguette <i>red onion jam, horseradish, jus & roasted mushroom</i>	10.5
Grilled Halloumi Baguette (v) <i>pimento romesco, wild rocket & salsa verde</i>	10
Chicken BLT Grilled Sandwich <i>toasted sourdough, crisp bacon, butterleaf lettuce, avocado & beef tomato</i>	11

A Bit On The Side

Wild Rocket & Gran Moravia Cheese Salad (v)	3.5
Steamed Tenderstem Broccoli (v) <i>pimento romesco & toasted seeds</i>	4.5
Skin-On Fries (vg)	3.5
Poutine Fries	4.5

The Sunday Roast

Only served on Sunday - 14.5

Roast Beef

grain fed, 45 day aged black Angus Rump,
served with Yorkshire pudding,
rosemary roasted potatoes, rich onion purée,
honey & mustard roast carrots, braised red cabbage,
tenderstem broccoli & red wine sauce
served with a glass of red

The Tip Jar

Most of our guests like to leave a small tip for the team but with cashless & contactless payments becoming the norm, this is becoming harder for guests to do so.

So we have taken the step of adding a discretionary 7.5% contribution for the tip jar to your bill.

Every single penny goes straight to the team that have been looking after you. There are no admin fees or deductions and the team have also generously insisted on donating a small amount of the tip to charities within our local community.

Of course, if for any reason at all, you'd prefer not to leave a tip then no problem - just let us know & we'll just take the tip off your bill with no questions asked.

Puddings

The Jammy Dodger (v) <i>a shortbread biscuit, ice-cream sandwich</i>	5.5
Sticky Toffee Pudding (v) <i>honeycomb, Roly's fudge, butterscotch sauce & vanilla bean ice cream</i>	6
Rich Chocolate & Nutella Spring Rolls (v) <i>peanut butter toffee & vanilla bean ice cream</i>	6
Liquid Dessert? <i>Our vote would be Barlounge White Russian or Espresso Martini...</i>	

(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.

All dishes served - all day, every day.



"We've re-opened with a new-look terrace. So new in fact, even the sketch is out of date. Sorry about that..."

Cheers to 20 Years!

After a little break, we're now back behind the cocktail shakers & working away in the kitchen, ready & excited to serve the fine people of Chester for a 20th year.

Jason, Jack & the team.