

Bar Lounge

Small Plates

Ideal to start or for sharing

Warm Focaccia (vg) - 4
romesco & harissa

Roast Carrot Houmous (vg) - 5
carrot tops, salsa verde, spiced chickpeas & toasted focaccia

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

Barlounge Baby Sausages - 4.5
maple & mustard sticky glaze

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

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

Soy Braised Short Rib Spring Rolls - 6.5
mushroom ketchup, truffle salt

Burrata Nduja - 9.5
grilled focaccia, toasted almonds

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

Crayfish Arancini - 5.5 / 8.5
mozzarella, cucumber pickle, lemon aioli
(Choose either 3 or 5)

Flame-torched Octopus - 8
chilli & citrus dressing, pickled daikon, toasted sesame

Seared Tuna Tacos - 4 each
miso guacamole & crushed wasabi peas
(minimum 3)

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

Bao Buns

5 each / 9 for two

Smoked Pork Belly
nashi pear pickle, soy glaze

King Prawn Pil Pil
house sriracha, roast garlic butter

Large Plates

Brunch & Lunch

Poached Nduja Eggs - 8.5
cream cheese, sourdough

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

Miso Smashed Avocado (v) - 7
poached hens eggs, toasted sourdough & tenderstem broccoli

Smoked Pulled Brisket IPA Rarebit - 11
toasted sourdough, fried eggs, horseradish

Smoky Grilled Aubergine (vg) - 8.5
charred courgette, white miso, pickled pear, summer leaves

Ox Cheek Donut - 7.5

Tandoori Flatbread - 10.5
seared salmon, sweet onion puree, charred courgette

Barlounge Sunday Roast - 13.5

Roast Beef

grain fed, 45 day aged black Angus Rump
or

Roast Cheshire Chicken

with proper gravy and all the trimmings.

Served with a glass of wine.

Available all day, every Sunday.

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

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

Cornflake Fried Chicken - 13.5
house sriracha vinegar, green aioli, wasabi

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

Tempura Battered Haddock - 9
miso tartar, crushed minted peas

Heirloom Tomato Panzanella Salad - 8.5
roast pimento, cucumber pickle, capers, sweet miso dressing

Steaks (served carved)

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

10oz Sirloin - 16
40 day aged, 100 day grain fed, bearnaise sauce & chimichurri rojo

24oz Rib Eye on the Bone - 26
21 day aged, grass fed, bearnaise sauce & chimichurri rojo

20oz Chateaubriand - 55
perfect for sharing between two with bearnaise sauce & chimichurri rojo

Side Plates

Katsu Curry Fries (vg) - 4.5

Poutine Fries - 4.5

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

Fries - 3

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

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

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

Puddings

Rich Chocolate & Nutella Spring Rolls - 6
peanut butter toffee & vanilla bean ice cream

Apple Crumble & Custard Donut - 6

Sticky Toffee Pudding - 6
honeycomb, Roly's fudge & butterscotch sauce

Cake of the day with a coffee or tea - 4.5
baked locally by Piggy's Pantry in Farndon.

(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.

Many of our dishes contain nuts however can be made without upon request.