



All dishes served ALL DAY, EVERY DAY.

## BITES & BOARDS

ANY 3 FOR £20

<b>Barlounge Baby Sausages</b> <i>honey &amp; mustard sticky glaze</i>	£7.50	<b>King Prawn Pil Pil</b> <i>roast garlic butter &amp; sweet sriracha (+£2 supplement)</i>	£10
<b>Bang Bang Satay-Style Cauliflower</b> (vg) <i>toasted almonds, fresh chilli &amp; spring onion</i>	£8	<b>Mini Barlounge Burgers</b> <i>with Emmenthal cheese, onion &amp; pickle mustard</i>	£8.50
<b>Buttermilk Cornflake Fried Chicken</b> <i>sriracha mayo</i>	£7.50	<b>Glazed Pork Belly Bao Buns</b> <i>mango relish &amp; pork crackling (+£2 supplement)</i>	£9.50
<b>Balsamic Roast Beets &amp; Goats Cheese Flatbread</b> (v) <i>pickled golden beetroot, raisin &amp; caper jam</i>	£8	<b>Salt &amp; Pepper Crispy Oyster Mushrooms</b> (vg) <i>sriracha &amp; sesame dip</i>	£7.50
<b>Caramelised Onion Houmous</b> (vg) <i>pickled walnut dressing, spiced pumpkin seeds, chives &amp; grilled sourdough</i>	£7.50	<b>Barlounge Chicken Skewers</b> <i>satay-style bang bang sauce, spring onion &amp; coriander</i>	£8
<b>Hot Smoked Salmon On Toast</b> <i>charred sourdough, lemon sour cream, raisin dressing &amp; dill</i>	£9.50	<b>Cheesy Garlic &amp; Herb Pizzetta</b> (v) <i>fresh from our stone oven</i>	£8

## The Barlounge PLATTER

(Ideal for 3 - 4 to share) £60

*Satay-Style Chicken Skewers / Salt & Pepper Crispy Oyster Mushrooms* (vg) / *Barlounge Baby Sausages*  
*Caramelised Onion Houmous* (vg) / *Mini Barlounge Burgers* / *Cheesy Garlic & Herb Pizzetta* (v)  
*Bloody Mary Fries* (v).

(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.

# MAINS

## CLASSICS

### Traditional Fish & Chips £17.50

*crispy battered haddock fillet, mushy peas & miso tartare sauce*

### Oven Baked Whole Seabass £23

*olive oil & garlic potatoes, white wine & herb sauce*

### Roast 1/2 Shropshire Chicken £16

*Choose from Chef's recommended sides*

**Bloody Mary Fries (v)** £5

**Honey Mustard Glazed Carrots (v)** £5.50

**Mulled Spiced Red Cabbage (vg)** £5.50

### Woodland Mushroom & Pearl Barley Hotpot (v) £16

*creamed celeriac, Cheddar, red wine dressed cabbage (vg) Make it vegan. Ask your server.*

### Caesar Salad (v) £11

*romaine lettuce, Gran Moravia, sourdough wafers, soft boiled egg & a light Caesar dressing (Add Chicken £5)*

## BURGERS All burgers are served with skin-on fries & miso aioli.

### The Parlounge Burger £17.50

*grilled beef patties, slow cooked beef feather blade, Emmenthal cheese, onion & pickle mustard*

### Chargrilled Spiced Chicken Burger £16.50

*house slaw, Cheddar cheese, crispy fried chicken onions, sour cream & chive mayo*

### The Garden Burger (v) £16.50

*Beyond meat patty, roasted red onion, Cheddar cheese, onion & pickle mustard (vg) Make it vegan. Ask your server.*

## STEAKS All weights refer to the approximate weight before cooking.

### Steak & Frites £16.50

*6oz rump steak, pepper sauce & fries*

### Grilled 10z Ribeye Steak £32

*(Grain-fed Black Angus, South American)*

### Grilled 8oz Fillet Steak £35

*(Grain-fed, Welsh)*

*Ribeye & fillet steaks are served with roasted red pepper & onion, mushroom duxelle & pepper sauce.*

## Sicilian style PIZZAS *from the stone oven*

### Tomato & Mozzarella (v) £14

*sweet roast tomato, romesco & wild rocket*

### Chargrilled Chicken £16.50

*sweet peppers, crumbled feta, paprika oil & wild rocket*

### Parma Ham & Truffled Mushroom £17.50

*smoked Cheddar, Gran Moravia & wild rocket*

### Truffled Mushroom (v) £16

*smoked Cheddar, Gran Moravia & wild rocket*

## A bit on THE SIDE

### Skin-On Fries (vg) £4.50

### Bloody Mary Fries (v) £5

### Katsu Curry Fries (v) £5.50

### Poutine Fries £6.50

### Mulled Spiced Red Cabbage (vg) £5.50

### Honey Mustard Glazed Carrots (v) £5.50

### Roast Pepper & Sesame Crushed Potatoes (vg) £5.50

### Baby Caesar Salad (v) £6.25

## Sunday ROAST

### Served every Sunday £22

28 day aged, locally sourced Welsh rump.

*Served with rosemary roast potatoes, honey & mustard glazed carrots, tenderstem broccoli, caramelised cauliflower purée, red wine jus & a Yorkshire pudding.*

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

### Roast Cauliflower Cheese (v) £6

### Extra Roasties (vg) £4

## There's ALWAYS room for DESSERT...

*Ask your server to see our full dessert menu.*

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

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