

All dishes served ALL DAY, EVERY DAY.

BITES & BOARDS

Any 3 for £22

Barlounge Baby Sausages honey & mustard sticky glaze	£7.75	King Prawn Pil Pil roasted garlic butter, sweet sriracha & grilled sourdough (+£2 supplement)	£10
Buttermilk Cornflake Fried Chicken	£7.50		
sriracha mayo		Confit Pork Belly crushed pea & mint salad, pickled shallots & spiced vinaign	E9.50 rette
Tomatoes on Toast (v)	£8		
pickled shallots, mozzarella & fresh oregano		Salt & Pepper Crispy	a= =0
Roast Carrot Houmous (vg) salsa verde, toasted almonds & grilled sourdough	£7.50	Oyster Mushrooms (rg) sriracha & sesame dip	E7.50
Chargrilled Salt & Pepper Baby Squid spiced dressing, toasted sesame & coriander aioli	£8	Barlounge Chicken Skewers satay-style bang bang sauce, spring onion & coriander	£8.50
Mini Barlounge Burgers Emmenthal, onion & pickle mustard	£8.75	Cheesy Garlic & Herb Pizzetta (v) fresh from our stone oven	€8.25

The Barlounge PLATTER

(Ideal for 3 - 4 to share) £65

Satay-Style Bang Bang Chicken Skewers / Salt & Pepper Crispy Oyster Mushrooms (vg)
Barlounge Baby Sausages / Roast Carrot Houmous (vg) / Mini Barlounge Burgers
Cheesy Garlic & Herb Pizzetta (v) / Skin-On Fries (vg)

(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

Shires Farm Roast 1/2 Chicken

Choose from Chef's recommended sides

Roasted Pepper & Sesame Crushed Potatoes (vg)£5.50 Greenhouse Salad (v) £5.50

£16

Peas à la Barlounge (v) £4.50

Barbecued Whole Aubergine (vg) £13.50 roasted pepper & spring onion salsa, pickled red onion & cucumber salad

Sticky Beef Salad

sweet chilli glazed fillet, pickled red onion, tomato, toasted sesame seeds, soy & chilli dressed leaves. (vg) Make it vegan, swap for Sticky Oyster Mushrooms. Ask your server.

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

The Barlounge Burger £18

grilled beef patties, slow cooked beef feather blade, red wine jus, Emmenthal, onion & pickle mustard

Fried Chicken Burger £16.50

sriracha vinaigrette, coriander aioli, cucumber & pickled red onion

The Garden Burger (v) £17

Beyond Meat patty, roasted red onions, Emmenthal, onion & pickle mustard. (vg) Make it vegan. Ask your server.

STEAKS All weights refer to the approximate weight before cooking.

Steak Frites £17

60z rump steak, pepper sauce & fries

Grilled 10z Ribeye Steak £33

Grain-fed Black Angus

Grilled 8oz Fillet Steak £37

Grass-fed

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

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

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Sicilian style PIZZAS

from the stone oven

Tomato & Mozzarella (v) £14.50

sweet roasted tomato, romesco & wild rocket

Pimento & King Prawn £18.50

roasted peppers, shellfish Mornay, roasted red onion, mozzarella & wild rocket

Harissa Spiced Chicken £18.50

sweet tomato ragu, harissa, mozzarella, feta, toasted almonds & cumin yoghurt

Spiced Roast Squash (v) £15

sweet tomato ragu, harissa, feta, pickled red onion, toasted almonds & cumin yoghurt

A bit on THE SIDE

Skin-On Fries (vg) Bloody Mary Seasoned Fries (v) £5 Katsu Curry Fries (vg) £5.50 **Poutine Fries** £6.50 Honey Mustard Glazed Carrots (v) £5.50 Roasted Pepper & Sesame Crushed Potatoes (vg) £5.50 Peas à la Barlounge (v) £4.50 fresh peas, confit shallots, shredded romaine hearts,

mint & cream cheese

Greenhouse Salad (v) £5.50

sweet tomatoes, green olive tapenade, feta, cucumber & red onion

Sunday ROAST

Served every Sunday £23.50

28 day aged, locally sourced Welsh rump.

Served with thyme roast potatoes, honey & mustard glazed carrots, tenderstem broccoli, roast carrot purée, red wine jus & a Yorkshire pudding

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

Roast Cauliflower Cheese (v) £6.50 Extra Roasties (vg) £4

There's ALWAYS room for DESSERT... Ask your server to see our full puddings menu.