

# BarLounge

## Sunday Menu

### Small Plates

**Roast Carrot Houmous** (vg) - 4.5  
carrot tops, salsa verde, spiced chickpeas & toasted focaccia

**Burrata Nduja** - 9  
grilled focaccia, toasted almonds

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

**Barlounge Baby Sausages** - 4.5  
maple & mustard sticky glaze

**Barlounge Chicken Skewer** - 5 / 8  
bang bang sauce, scallions & coriander (Choose either 3 or 5)

### Large Plates

**Chargrilled 190 Day Grain Fed Flat-iron Steak** - 10  
chimichurri rojo & watercress

**Pan Roasted Stone Bass** - 12.5  
butterbean & chorizo cassoulet, roast lemon

**Poached Nduja Eggs** - 8.5  
cream cheese, baked focaccia

**Smoky Grilled Aubergine** (vg) - 8  
charred courgette, white miso, pickled pear, summer leaves

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

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

### Sides

**Warm Focaccia** (vg) - 3.5  
romesco & harissa

**Fries** - 3.5

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

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## The Sunday Roast (with a glass of wine)

**The Classic Barlounge Sunday** - 13.5  
Roast rib of beef or roast Cheshire chicken with proper gravy and all the trimmings.  
Served with a glass of wine.

**Bird & Beast** - 18.5  
For roast rib of beef and roast Cheshire chicken plus all the trimmings and unlimited roast potatoes.  
Served with a glass of wine.

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### Desserts

**Rich Chocolate & Nutella Spring Rolls** - 5.5  
peanut butter toffee & vanilla bean ice cream

**Sticky Toffee Pudding** - 5.5  
honeycomb, Roly's fudge & butterscotch sauce

**Crushed Meringue & Lemon Curd Ice Cream Coupe** - 4

**Cake of the Day** - 4.5

(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.