

BarLounge

Our ever changing menu is designed for *sharing*,
Choose from our *sharing plate* options, the food may arrive at different times as and when it's ready.

Meats

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

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

Poached Nduja Eggs - 8.5
cream cheese, baked focaccia

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

F Ox Cheek Donut - 7.5

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

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

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

Barlounge Baby Sausages - 4.5
maple & mustard sticky glaze

F Chorizo & Parmesan Croquette - 5 / 8
harissa aioli (*Choose either 3 or 5*)

Slow Roast Lamb Henry - 15.5
harrisa, giant cous cous, cilantro

20oz 30 Day Dry Aged Sirloin - 30
perfect steak to share between two with bearnaise sauce & chimichurri rojo

Poultry

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

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

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

Scotch Duck Egg - 6.5
Nduja sausage, roast garlic aioli

Vegetarian & Vegan

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

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

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

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

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

Miso Smashed Avocado (v) - 6.5
poached hens eggs, toasted sourdough & tenderstem broccoli

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

Roast Butternut Salad (vg) - 7
giant cous cous, pickled pear & roast balsamic beetroot.

Add Burrata - 2.5

Seafood

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

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

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

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

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

Breads

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

F Burrata - 9.5
balsamic beets, toasted sourdough & pickled carrot

Warm Focaccia (vg) - 3.5
romesco & harissa

Fries

Katsu Curry Fries (vg) - 4.5

Poutine Fries - 4.5

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

Bao Buns

4.5 each / 8 for two

Smoked Pork Belly
nashi pear pickle, soy glaze

King Prawn Pil Pil
house sriracha, roast garlic butter

Puddings & Sweets

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

Toffee Apple Crumble & Custard Donut - 5.5

Cake of the day - 4.5
with a cup of coffee. Our cakes are baked locally by Piggy's Pantry in Farndon.
Ask us for today's cake

(vg) - vegan option (v) - vegetarian option **F** - Barlounge favourite

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.