

Bar Lounge

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

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*)

S Barlounge Baby Sausages - 4.5
maple & mustard sticky glaze

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

Scotch Duck Egg - 6.5
Nduja sausage, roast garlic aioli

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

Poultry

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

Ox Cheek Donut - 7.5

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

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

Screw it, it's Tuesday

Dine with *your own* wine.

Bring your own wine when you eat every Tuesday.
Ask a member of the team for more information.

Vegetarian & Vegan

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*)

Seared Tuna Tacos - 12.5
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

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

Seared Soy Salmon
house sriracha, wasabi, cilantro

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

S 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 **S** - signature dish

*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.*