

All dishes served
ALL DAY, EVERY DAY.



BITES & BOARDS

Any 3 for £22

Barlounge Baby Sausages <i>honey & mustard sticky glaze</i>	£7.75	King Prawn Pil Pil <i>roasted garlic butter, sweet sriracha & grilled sourdough (+£2.50 supplement)</i>	£11
Buttermilk Cornflake Fried Chicken <i>sriracha mayo</i>	£7.50	Braised Beef Crumpet <i>horseradish & herb aioli, pickled shallots & dukkah</i>	£9.50
Winter Squash & Butter Beans on Toast (v) <i>crumbled feta & sage</i>	£7.50	Salt & Pepper Crispy Oyster Mushrooms (vg) <i>sriracha & sesame dip</i>	£7.50
Spiced Red Pepper Houmous (v) <i>sage pesto, toasted almonds & grilled sourdough</i>	£7.50	Roast Chilli & Soy Chicken Skewers <i>toasted sesame seeds, cucumber & spring onion</i>	£8.50
Chargrilled Baby Squid <i>spiced salt & pepper, toasted sesame & coriander aioli</i>	£8	Cheesy Garlic & Herb Pizzetta (v) <i>fresh from our stone oven</i>	£8.25
Mini Barlounge Burgers <i>Emmenthal, onion & pickle mustard (+£2 supplement)</i>	£9		

THE BARLOUNGE PLATTER

£68

(Ideal for 3 - 4 to share)

Roast Chilli & Soy Chicken Skewers / Barlounge Baby Sausages
Salt & Pepper Crispy Oyster Mushrooms (vg) / Skin-On Fries (vg)
Spiced Red Pepper Houmous (v) / Mini Barlounge Burgers
Cheesy Garlic & Herb Pizzetta (v)

FESTIVE SPECIAL

Roast Turkey Breast Stuffed With Cranberry & Sage

Pigs in blankets, thyme roast potatoes, sweet mulled red cabbage, cranberry & bacon crispy sprouts, honey & cauliflower purée, red wine jus.

£26.50

(Available until Christmas Eve)

(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

Pan Fried Cod Loin £23

shaved fennel, clam & sriracha velouté & crispy straw potatoes

Shires Farm Roast 1/2 Chicken £16

Choose from Chef's recommended sides

Smoked Paprika Potato Gratin (v) £5.50

Charred Broccoli, Crumbled Feta & Dukkah (v) £6

Honey Mustard Glazed Carrots (v) £5.50

Sticky Beef Salad £15

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 £19

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 £19.50

8oz rump steak, pepper sauce & skin-on fries

Grilled 10z Ribeye Steak £33

Grain-fed

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

Food Allergies: Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection.

Sicilian style PIZZAS from the stone oven

Tomato & Mozzarella (v) £14.50

roasted tomato, romesco & wild rocket

Beef & 'Nduja £18.50

tomato ragu, buffalo mozzarella & wild rocket

Harissa Spiced Chicken £18.50

sweet tomato ragu, 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) £4.50

Katsu Curry Fries (vg) £5.50

Poutine Fries £6.50

Honey Mustard Glazed Carrots (v) £5.50

Smoked Paprika Potato Gratin (v) £5.50

Charred Broccoli, Crumbled Feta & Dukkah (v) £6

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 onion purée, red wine jus & a Yorkshire pudding.

Served with a glass of Merlot from Château 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.