



## NON-GLUTEN *Containing Menu*

*All dishes served ALL DAY, EVERY DAY.*

# BITES & BOARDS

Any 3 for £22

### Tomatoes on Toast (v) £8

*pickled shallots, mozzarella & fresh oregano  
(Can be made Non-Gluten Containing by swapping the  
sourdough to a non-gluten containing bun. Ask the team.)*

### Roast Carrot Houmous (vg) £7.50

*salsa verde, toasted almonds & grilled sourdough  
(Can be made Non-Gluten Containing by swapping the  
sourdough to a non-gluten containing bun. Ask the team.)*

### Barlounge Chicken Skewers £8.50

*satay-style bang bang sauce, spring onion & coriander  
(Can be made Non-Gluten Containing by removing  
the soy glaze. Ask the team.)*

### Confit Pork Belly £9.50

*crushed pea & mint salad, pickled shallots & spiced vinaigrette  
(Can be made Non-Gluten Containing by removing the  
furikake. Ask the team.)*

### Chargrilled Salt & Pepper Baby Squid £8

*spiced dressing, toasted sesame & coriander aioli*

### Salt & Pepper Crispy Oyster Mushrooms (vg) £7.50

*sriracha & sesame dip*

### King Prawn Pil Pil £10

*roasted garlic butter, sweet sriracha & grilled sourdough  
(+£2 supplement)*

*(Can be made Non-Gluten Containing by swapping the  
sourdough to a non-gluten containing bun. Ask the team.)*

# 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.

*(Can be made Non-Gluten Containing by removing the  
Yorkshire pudding. Ask the team.)*

Roast Cauliflower Cheese (v) £6.50

Extra Roasties (vg) £4

(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** £16  
*Choose from Chef's recommended sides*

**Roasted Pepper & Sesame Crushed Potatoes (vg)** £5.50

**Greenhouse Salad (v)** £5.50

**Peas à la Barlounge (v)** £4.50

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

## STEAKS All weights refer to the approximate weight before cooking.

**Steak Frites** £17  
*6oz 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.*

## 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  
 (Can be made Non-Gluten Containing by swapping to a non-gluten containing bun. Ask the team.)*

**The Garden Burger (v)** £17  
*Beyond Meat patty, roasted red onions, Emmenthal, onion & pickle mustard.  
 (Can be made Non-Gluten Containing by swapping to a non-gluten containing bun. Ask the team.)*

## A bit on THE SIDE

**Skin-On Fries (vg)** £4.50

**Bloody Mary Seasoned Fries (v)** £5

**Poutine Fries** £6.50

**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*

## PUDDINGS

*All £8.50 each*

**Sticky Toffee Pudding (v)**  
*honeycomb, Roly's fudge, butterscotch & vanilla bean ice cream*

**The Espressotini**  
*rich chocolate brownie, honeycomb topped with Kahlúa cream*

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

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