



Non Gluten Menu

Bites & Nibbles

Edamame Beans (vg) - 6
salt & pepper

King Prawn Pil Pil - 9
roast garlic butter, sweet sriracha, non-gluten bun

Mains

The Barlounge Burger - 15.95
a well-marbled beef patty with Cheddar, little gem lettuce, dijonnaise & pickles served in a non-gluten bun

Roast Breast of Chicken - 16.5
creamy leek & mushroom pot pie, confit savoy cabbage, roasted red onion

Traditional Fish & Chips - 15.95
crispy battered haddock fillet, mushy peas & miso tartare sauce

Pan Fried Cod Loin - 20.5
sriracha & potato terrine, roasted red pepper, parsley & garlic salsa

Winter Beetroot Salad (v) - 10
roasted & pickled beets, gem hearts, radish, mustard & balsamic dressing

Add Chargrilled Chicken +4.95

Whole-Baked Aubergine (vg) - 12.95
sweet pepper & tomato ragu, cumin vegan yoghurt served with a non-gluten bun

Steaks

Our grass-fed steaks are aged for a minimum of 50 days which means lots of bold flavour. The ribeye & fillet steaks are served with roasted red pepper & onion, mushroom duxelle & pepper sauce.

Grilled 10z Ribeye Steak - 32
grain-fed, South American

Grilled 8oz Fillet Steak - 34.5
grass-fed, Welsh

A Bit On The Side

Skin-On Fries (vg) - 4.25

Poutine Fries 5.25

Roasted Cabbage & Onion (v) - 5.5
sweet caramelised onions & garlic butter

Cheese & Onion Mash (v) - 5.25
caramelised onion, cheddar cheese & chives

Dessert

Sticky Toffee Pudding (v) - 8
honeycomb, Roly's fudge, butterscotch & vanilla bean ice cream

The Espressotini - 8
rich chocolate brownie, honeycomb topped with Kahlua cream

Our chefs may be able to adapt additional dishes from our menu for you - please speak to your server.

(vg) **vegan option** | (v) **vegetarian option**

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



Cocktails in Comfort *Since 2000*