



NON GLUTEN Containing Menu

All dishes served ALL DAY, EVERY DAY.

BITES & BOARDS

ANY 3 FOR £20

Bang Bang Satay-Style Cauliflower (vg) £7.50
toasted almonds, fresh chilli & spring onion

(Can be made Non-Gluten Containing by removing the soy glaze. Ask the team)

Edamame Beans (vg) £6
salt & pepper

King Prawn Pil Pil £9.50
roast garlic butter & sweet sriracha (+£2 supplement)

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

Barlounge Chicken Skewers £7.50
satay-style bang bang sauce, spring onion & coriander
(Can be made Non-Gluten Containing by removing the soy glaze. Ask the team)

Sunday ROAST

Served every Sunday £20

28 day aged, locally sourced Welsh rump.
Served with rosemary roast potatoes, honey & mustard glazed carrots, tenderstem broccoli, rich carrot purée, red wine jus & a Yorkshire pudding.

Served with a glass of Merlot from Chateau Canet's estate.

Roast Cauliflower Cheese (v) £6

Extra Roasties (vg) £4

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

(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 £16

crispy battered haddock fillet, mushy peas & miso tartar sauce

Pan Fried Cod Loin £21

sriracha & potato terrine, red pepper, parsley, garlic salsa

Roast 1/2 Shropshire Chicken £14

Choose from Chef's recommended sides

Bloody Mary Fries (v) £4.75

Summer Vegetables (vg) £4

Waldorf Style Salad (v) £5.25

Grilled Hispi Cabbage (v) £15

crumbled Feta, carrot cream, toasted almonds & spiced potatoes

Caesar Salad (v) £10

romaine lettuce, Gran Moravia, sourdough wafers, soft boiled egg & a light Caesar dressing (Add Chicken £5)

(Can be made Non-Gluten Containing by removing the sourdough wafers. Ask the team)

STEAKS All weights refer to the approximate weight before cooking.

Steak & Frites £16

6oz rump steak, pepper sauce & fries

Grilled 10z Ribeye Steak £32

(Grain-fed Black Angus, South American)

Grilled 8oz Fillet Steak £35

(Grain-fed, Welsh)

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.*

BURGERS

The Barlounge Burger £16.50

grilled beef patties, slow cooked beef feather blade, Emmenthal cheese, onion & pickle mustard

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

The Garden Burger (v) £16

Beyond meat patty, roasted red onion, Cheddar cheese 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) £4.25

Bloody Mary Fries (v) £4.75

Poutine Fries £6.25

Summer Vegetables (vg) £4

Sriracha Potatoes (v) £5.25

Waldorf Style Salad (v) £5.25

Baby Caesar Salad (v) £6

(Can be made Non-Gluten Containing by removing the sourdough wafers. Ask the team)

PUDDINGS All £8.00 each

Peaches & Cream (v)

macerated raspberries, meringue kisses, caramelised almonds & custard ice cream

The Espressotini

rich chocolate brownie, honeycomb topped with Kahlúa cream