



NON GLUTEN Containing Menu

All dishes served ALL DAY, EVERY DAY.

BITES & BOARDS

ANY 3 FOR £20

Bang Bang Satay-Style Cauliflower (vg) £8
toasted almonds, fresh chilli & spring onion

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

**Salt & Pepper Crispy
Oyster Mushrooms** (vg) £7.50
sriracha & sesame dip

Caramelised Onion Houmous (vg) £7.50
pickled walnut dressing, spiced pumpkin seeds, chives & grilled sourdough

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

King Prawn Pil Pil £10
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 £8
satay-style bang bang sauce, spring onion & coriander
(Can be made Non-Gluten Containing by removing the soy glaze. Ask the team)

Hot Smoked Salmon On Toast £9.50
charred sourdough, lemon sour cream, raisin dressing & dill

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

Sunday ROAST

Served every Sunday £22

28 day aged, locally sourced Welsh rump.
Served with rosemary roast potatoes, honey & mustard glazed carrots, tenderstem broccoli, caramelised cauliflower 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 £17.50

crispy battered haddock fillet, mushy peas & miso tartare sauce

Oven Baked Whole Seabass £23

olive oil & garlic potatoes, white wine & herb sauce

Roast 1/2 Shropshire Chicken £16

Choose from Chef's recommended sides

Bloody Mary Fries (v) £5

Honey Mustard Glazed Carrots (v) £5.50
(Can be made Non-Gluten Containing by removing the honey mustard. Ask the team)

Mulled Spiced Red Cabbage (vg) £5.50
(Can be made Non-Gluten Containing by removing the walnut dressing. Ask the team)

Caesar Salad (v) £11

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 £16.50

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 All burgers are served with skin-on fries & miso aioli.

The Barlounge Burger £17.50

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) £16.50

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. Can also be made Vegan, please ask your server.)

A bit on THE SIDE

Skin-On Fries (vg) £4.50

Bloody Mary Fries (v) £5

Poutine Fries £6.50

Mulled Spiced Red Cabbage (vg) £5.50

(Can be made Non-Gluten Containing by removing the walnut dressing. Ask the team)

Honey Mustard Glazed Carrots (v) £5.50

Can be made Non-Gluten Containing by removing the honey mustard. Ask the team)

Roast Pepper & Sesame

Crushed Potatoes (vg) £5.50

Baby Caesar Salad (v) £6.25

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

PUDDINGS All £8.50 each

Butterscotch Pear & Cherry Crumble (v)

crisp toffee, cinnamon sugar & custard

Sticky Toffee Pudding (v)

honeycomb, Roby's fudge, butterscotch & vanilla bean ice cream

The Espressotini

rich chocolate brownie, honeycomb topped with Kahlúa cream