



## 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)*

**Salt & Pepper Crispy  
Oyster Mushrooms** (vg) £7  
*sriracha & sesame dip*

**Caramelised Onion Houmous** (vg) £7  
*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** £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)*

**Hot Smoked Salmon On Toast** £9  
*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 £20

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 £16

*crispy battered haddock fillet, mushy peas & miso tartar sauce*

### Oven Baked Whole Seabass £21

*olive oil & garlic potatoes, white wine & herb sauce*

### Roast 1/2 Shropshire Chicken £14

*Choose from Chef's recommended sides*

*Bloody Mary Fries (v) £4.75*

*Honey Mustard Glazed Carrots (v) £5.25  
(Can be made Non-Gluten Containing by removing the honey mustard. Ask the team)*

*Mulled Spiced Red Cabbage (vg) £5.25  
(Can be made Non-Gluten Containing by removing the walnut dressing. Ask the team)*

### 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*

*Mulled Spiced Red Cabbage (vg) £5.25  
(Can be made Non-Gluten Containing by removing the walnut dressing. Ask the team)*

*Honey Mustard Glazed Carrots (v) £5.25  
(Can be made Non-Gluten Containing by removing the honey mustard. Ask the team)*

### Roast Pepper & Sesame

*Crushed Potatoes (vg) £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

*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*