

Bar Lounge

Spring Sippers

An Amalfi Affair 9.25

Fresh | Delicate

Italicus, apricot, citrus, ginger & cranberry soda

Tinto Y Rosa 9.25

Delicate | Bright

Havana 3 yr old rum, Lillet Blanc, strawberry, hibiscus, Astoria Rosé prosecco

Non alcoholic

Mimic 5.5

Sparkling | Refreshing
Lyres Italian spritz, non-alcoholic prosecco, grapefruit & rosemary

The Tip Jar

Most of our guests like to leave a small tip for the team but with cashless & contactless payments becoming the norm, this is becoming harder for guests to do so.

So we have taken the step of adding a discretionary 8.5% contribution for the tip jar to your bill.

Every single penny goes straight to the team that have been looking after you. There are no admin fees or deductions whatsoever.

Of course, if for any reason at all, you'd prefer not to leave a tip then no problem - just let us know & we'll just take the tip off your bill with no questions asked.

Bites & Boards

Any 3 bites for 18

Barlounge Baby Sausages 6.5 <i>honey & mustard sticky glaze</i>	Edamame Beans (vg) 5.95 <i>sweet soy chilli glaze OR salt & pepper</i>	Confit Duck Toasted Flatbread 7.5 <i>pickled carrot, hoisin sauce</i>
Bang Bang Cauliflower (vg) 6.5 <i>toasted almonds, fresh chilli & spring onion</i>	Mini Barlounge Burgers 6.95 <i>topped with mature cheddar cheese</i>	Soy & Chilli Salmon Tostada 7 <i>avocado cream, pickled carrot, crispy rice</i>
Buttermilk Fried Chicken 6.75 <i>sriracha mayo</i>	King Prawn Pil Pil 8.5 <i>roast garlic butter, sweet sriracha</i>	Cheesy Garlic & Herb Calzone (v) 6.5 <i>fresh from our stone baked oven</i>
Roast Pepper Chimichurri Houmous (vg) 6.5 <i>pickled red onion & crispy shallots, grilled sour dough</i>	Grilled Sour Dough (v) 6.5 <i>mozzarella, vine tomatoes & garlic</i>	Barlounge Chicken Skewers 6.95 <i>bang bang sauce, spring onion & coriander</i>

Mains

Our menu is full of your favourite, comforting classics from the past 22 years, along with some exciting brand-new dishes.

Classics

Roast Breast of Chicken 16 <i>honeyed peach, slow roasted cherry tomatoes, primi salad, chimichurri rojo</i>
Traditional Fish & Chips 15.5 <i>crispy battered haddock fillet, mushy peas & miso tartare sauce</i>
Pan Fried Sea Bass 17.95 <i>sea bass, crushed ratte potatoes, peas, curry sauce, crispy 'scraps'</i>

Roast Aubergine, Mushroom & Lentil Hotpot (vg) 12.5 <i>watercress & pickled red onion salad</i>

Classic Caesar Salad (v) 9 <i>little gem hearts, Gran Moravia, sour dough croutons, soft boiled egg & Caesar aioli</i>
Add Chargrilled Chicken & Streaky Bacon 4.5

All dishes served all day, every day.

(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.*

Burgers

The Barlounge Burger 14.5 <i>a well-marbled beef patty with Cheddar, watercress & red onion jam, served in a sesame seed brioche bun</i>
C.B.A. Burger 14.5 <i>chargrilled chicken, crispy bacon, smashed avocado & pickled cucumber served in a sesame seed brioche bun</i>
The Garden Burger (v) 13.5 <i>soy patty, mature cheddar cheese & pickled cucumber served in a brioche bun</i>

All burgers served with skin-on fries.

Steaks

Our grass-fed steaks are aged for a minimum of 50 days which means lots of bold flavour. The rump & fillet steaks are served with roasted flat mushroom, grilled tomato & cracked pepper sauce.

Steak & Frites 12.5 <i>6oz rump steak, Café de Paris butter, fries (Served until 6pm)</i>
Grilled 12oz Rump Steak 25 <i>grass-fed, Hereford Angus</i>
Grilled 8oz Fillet Steak 29.95 <i>grass-fed, Welsh</i>

All weights refer to the approximate weight before cooking.

Sicilian Style Pizzas

Thin crispy crust pizzas baked fresh to order.

Tomato & Mozzarella (v) 12.5 <i>sweet roast tomato, romesco & wild rocket</i>
Harissa Chicken 14.5 <i>roast pepper, red onion, roast onion, halloumi, mozzarella & wild rocket</i>
Roast Pepper & Red Onion (v) 12.5 <i>halloumi, mozzarella, harissa & wild rocket</i>
Crispy Duck 15.5 <i>hoisin sauce, pickled cucumber, spring onion & coriander</i>

A Bit On The Side

Skin-On Fries (vg) 4
Katsu Curry Fries (v) 5
Poutine Fries 5
Tenderstem Broccoli (v) 5 <i>red pepper romesco, toasted seeds</i>
Miso Potato Salad (v) 5
Sweet Cherry Tomatoes (vg) 6 <i>confit shallots & garlic</i>
Roast Cauliflower Cheese (v) 5.5

The Barlounge Platter 47.5

Barlounge Chicken Skewers, Salt & Pepper Edamame Beans (vg), Barlounge Baby Sausages, Roast Pepper Chimichurri Houmous (vg), King Prawn Pil Pil, Cheesy Garlic & Herb Calzone (v), Skin-on Fries (vg)

Puddings 7.5 each

Honeyed Peach & Raspberry Cheesecake
crushed Oreos & pomegranate syrup

Rich Chocolate Fudge Cake
served warm with vanilla bean ice cream

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

Giant Lemon Mallow Pie
crisp pastry, zingy lemon curd, topped with torched Italian meringue

The Sunday Roast

Served every Sunday 18.5
28 day aged, locally sourced Welsh rump.

served with Yorkshire pudding, rosemary roasted potatoes, rich onion purée, honey & mustard roast carrots, tenderstem broccoli & red wine gravy

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