

Barlounge

Wine

Ripasso, Luigi Righetti - Italy

glass - 10 | bottle - 40

Full & generous, loaded with dried berry fruit.
Smooth & very easy drinking.

Chateau Canet, Syrah - France

glass - 7.95 | bottle - 30

This stunning wine, blended exclusively for Barlounge is both complex & full flavoured yet perfectly soft & easy drinking.
You won't be disappointed!

Amarone, Corte Adami - Italy

bottle - 90

A wine to relish. Strong, powerful & elegant. Ripe cherry fruit, oriental spices, cocoa & liquorice.

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 and the team have also generously insisted on donating a small amount of the tip to charities within our local community.

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 6.25 <i>honey & mustard sticky glaze</i>	Mini Barlounge Burgers 6.75 <i>topped with mature cheddar cheese</i>	Mini Hot Dogs with Pulled Brisket 6.5 <i>miso aioli & crispy shallots</i>
Bang Bang Cauliflower (vg) 6.25 <i>toasted almonds, fresh chilli & spring onion</i>	Firecracker Crispy King Prawns 8 <i>sweet chilli dip</i>	Brie & Roasted Red Onion Pizzetta (v) 6.5 <i>fresh from our stone baked oven</i>
Buttermilk Fried Chicken 6.75 <i>sriracha mayo</i>	Edamame Beans (vg) 5.75 <i>sweet soy chilli glaze OR salt & pepper</i>	Cheesy Garlic & Herb Calzone (v) 6 <i>fresh from our stone baked oven</i>
Houmous with Roasted Balsamic Beetroot (vg) 6.25 <i>toasted sourdough</i>	Roasted Mushroom on Toasted Sourdough (v) 6.5 <i>Gran Moravia & truffle oil</i>	Barlounge Chicken Skewers 6.75 <i>bang bang sauce, spring onion & coriander</i>

Mains

Our main is full of your favourite, comforting classics from the past 21 years, along with some exciting brand-new dishes.

Burgers

The Barlounge Burger 14 <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 <i>chargrilled chicken, crispy bacon, smashed avocado & pickled cucumber served in a sesame seed brioche bun</i>
The Garden Burger (v) 13 <i>soy patty, mature cheddar cheese & pickled cucumber served in a brioche bun</i>

All burgers served with skin-on fries.

Steaks

Grilled 8oz Fillet Steak 28.5 <i>Grass-fed, Welsh</i>
Grilled 12oz Rump Steak 22 <i>Grass-fed, Hereford Angus</i>

All steaks served with roasted flat mushroom, grilled tomato & cracked pepper sauce. All weights refer to the approximate weight before cooking.

Served until 6pm
The Grill's Steak & Chips
12.5
6oz rump steak, Café de Paris butter, fries

Classics

Roast Breast of Chicken 15 <i>nduja root vegetable gratin, honeyed cabbage & butternut squash cream</i>
Traditional Fish & Chips 15 <i>crispy battered haddock fillet, mushy peas & miso tartare sauce</i>
Pan Fried Seabass 17.5 <i>balsamic beets, miso butter & lentils</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.

Sicilian Style Pizzas

Thin crispy crust pizzas baked fresh to order.

Tomato & Mozzarella (v) 12 <i>sweet roast tomato, romesco & wild rocket</i>
Roast Beets & Butternut Squash (v) 14 <i>mozzarella, balsamic dressing, dukkah & Gran Moravia</i>
Add Serrano Ham 4
Crispy Duck 15 <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 Roasted Carrots (v) 5
Nduja Root Vegetable Gratin 6
Roast Cauliflower Cheese (v) 5.5

The Barlounge Platter

45

*Barlounge Chicken Skewers,
Salt & Pepper Edamame Beans (vg),
Barlounge Baby Sausages,
Houmous with Roasted Balsamic Beetroot (vg),
Firecracker Crispy King Prawns,
Cheesy Garlic & Herb Calzone (v),
Skin-on Fries (vg)*

Puddings

Orange Scented Winter Berry Cheesecake 6.75 <i>crushed Oreos & lemon balm</i>
Rich Chocolate & Hazelnut Calzone (v) 6.75 <i>vanilla bean ice cream</i>
Sticky Toffee Pudding (v) 6.75 <i>honeycomb, Roly's fudge, butterscotch & vanilla bean ice cream</i>
Giant Lemon Mallow Pie 6.75 <i>crisp pastry, zingy lemon curd, topped with torched Italian meringue</i>

The Sunday Roast

Served every Sunday 16.5

*British Rump
Grain fed, 45 day aged

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

served with a glass of Barlounge red.*

(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.