

Barlounge



Wine

Ripasso, Luigi Righetti - Italy
glass - 10 | bottle - 40

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

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 7.5% 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 17

Barlounge Baby Sausages 6 <i>honey & mustard sticky glaze</i>	Mini Barlounge Burgers 6.5 <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 <i>toasted almonds, fresh chilli & spring onion</i>	Firecracker Crispy King Prawns 7.5 <i>sweet chilli dip</i>	Brie & Roasted Red Onion Pizzetta (v) 6 <i>fresh from our stone baked oven</i>
Buttermilk Fried Chicken 6.5 <i>sriracha mayo</i>	Edamame Beans (vg) 5.5 <i>sweet soy chilli glaze OR salt & pepper</i>	Cheesy Garlic & Herb Calzone (v) 5.5 <i>fresh from our stone baked oven</i>
Houmous with Roasted Balsamic Beetroot (vg) 6 <i>toasted sourdough</i>	Roasted Mushroom on Toasted Sourdough (v) 6 <i>Gran Moravia & truffle oil</i>	Barlounge Chicken Skewers 6.5 <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 13.5 <i>a well-marbled beef patty with Cheddar, watercress & red onion jam, served in a sesame seed brioche bun</i>
C.B.A. Burger 13.5 <i>chargrilled chicken, crispy bacon & smashed avocado served in a sesame seed brioche bun</i>
The Garden Burger (v) 12.5 <i>soy patty, mature cheddar cheese & pickled cucumber served in a brioche bun</i> <i>All burgers served with skin-on fries.</i>

Roast Breast of Chicken 14
nduja root vegetable gratin, honeyed cabbage & butternut squash cream

Traditional Fish & Chips 14.5
crispy battered haddock fillet, mushy peas & miso tartare sauce

Pan Fried Seabass 16
balsamic beets, miso butter & lentils

Roast Aubergine, Mushroom & Lentil Hotpot (vg) 11.5
watercress & pickled red onion salad

Steaks

Grilled 8oz Fillet Steak 27
Grass-fed, Welsh

Grilled 12oz Rump Steak 20
Grass-fed, Hereford Angus

All steaks served with roasted flat mushroom, grilled tomato & cracked pepper sauce.



Served until 6pm

The Grill's Steak & Chips

11.5

chargrilled 6oz rump steak, Café de Paris butter, fries

Enjoy this classic from our friends over the road at Upstairs At The Grill.

Classic Caesar Salad (v) 8.5
little gem hearts, Gran Moravia, sour dough croutons, soft boiled egg & Caesar aioli

Add Chargrilled Chicken & Steak Bacon 4

(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.

All dishes served - all day, every day.

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 6.5
crushed Oreos & lemon balm

Rich Chocolate & Hazelnut Calzone (v) 6.5
vanilla bean ice cream

Sticky Toffee Pudding (v) 6.5
honeycomb, Roby's fudge, butterscotch & vanilla bean ice cream

Giant Lemon Mallow Pie 6.5
crisp pastry, zingy lemon curd, topped with torched Italian meringue

The Sunday Roast

Served every Sunday 16.5

*Welsh 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.