



Cheers to *21 Years!*

Cocktails in Comfort Since 2000

Barlounge



Wine

Château Montaud - Provence Rosé

glass - 9.5 | bottle - 40

An exceptional Provence rosé which is pale in colour, elegant & crisp on the palate.

Alba Martín - Albariño

glass - 8.5 | bottle - 34

Full bodied yet minerally & fresh, it's delicious & a team favourite!

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>	Barlounge Chicken Skewers 6.5 <i>bang bang sauce, spring onion & coriander</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>	Roasted Red Pepper & Romesco Houmous (vg) 6 <i>dukkah & toasted sourdough</i>	Welsh Rarebit & Roasted Onion Pizzetta (v) 6 <i>fresh from our stone baked oven</i>
Mini Barlounge Burgers 6.5 <i>topped with mature cheddar cheese</i>	Firecracker Crispy King Prawns 7.5 <i>sweet chilli dip</i>	Cheesy Garlic & Herb Calzone (v) 5.5 <i>fresh from our stone baked oven</i>
	Edamame Beans (vg) 5.5 <i>sweet soy chilli glaze OR salt & pepper</i>	

The Barlounge Platter

45

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

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 12.5 <i>chargrilled chicken, crispy bacon & smashed avocado served in a sesame seed brioche bun</i>
The Garden Burger (v) 11.5 <i>soy patty, mature cheddar cheese & pickled cucumber served in a brioche bun</i>
<i>All burgers served with skin-on fries.</i>

Steaks

Grilled 8oz Fillet Steak 25.5 <i>South American, grain-fed, 21 day aged</i>
Grilled 12oz Rump Steak 19 <i>South American, grain-fed, 21 day aged</i>
<i>All steaks served with roasted flat mushroom, grilled tomato & cracked pepper sauce.</i>

Sicilian Style Pizzas

Thin crispy crust pizzas baked fresh to order.

Woodland Mushroom & Truffle (v) 13 <i>mushroom duxelle, mozzarella, Gran Moravia cheese & truffle oil</i>
Crispy Duck 14 <i>hoisin sauce, pickled cucumber, spring onion & coriander</i>
Tomato & Mozzarella (v) 11 <i>sweet roast tomato, romesco & wild rocket</i>

Puddings

Summer Cheesecake 6.5 <i>fresh mango, torched pineapple & passionfruit on a ginger biscuit base</i>
Chocolate Orange Mess 6.5 <i>torched meringue, chocolate mousse, mandarin segments & crumbled flake</i>
Sticky Toffee Pudding 6.5 <i>honeycomb, Roby's fudge, butterscotch & vanilla bean ice cream</i>



Served until 6pm

The Grill's Steak & Chips

10.5

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

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

(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.

A Bit On The Side

Skin-On Fries (vg) 3.5
Katsu Curry Fries (v) 4.5
Tenderstem Broccoli (v) 4.5 <i>red pepper romesco, toasted seeds</i>

The Sunday Roast

Served every Sunday 15.5

Black Angus 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.

All dishes served - all day, every day.