

is Relaxed

WELCOME

Our team at The Lounge would like to extend to you a warm welcome. We hope you will enjoy every aspect of your dining experience. We try to accommodate all dietary requirements and can usually adapt most meals to meet your dietary needs, so if there's a meal you really want please speak with our restaurant manager, we are happy to help.

Using local suppliers is very important to us and where possible we use local suppliers for all aspects of our business so you can eat happy and love local.

WEEKLY OFFERS

Two Taco Tuesday

Any 2 Taco's & A
Bottle of House Wine,
Red, White or Rose

£38.00

Burger Wednesday

Any 2 Burgers with
Fries & Coleslaw

£30.00

Fish Friday

2 x Large Beer Battered
Haddock & Chips with Mushy
Peas and Bread & Butter

£32.00

Served Between 12.00pm - 2.30pm

We would like to introduce a few of our team members:

Executive Head Chef – Erran
Sous Chef - Eden
Sous Chef - Paul
Restaurant Manager – Ryan
Food & Beverage Supervisor – Tom

ALLERGENS

IMPORTANT INFORMATION:

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a Manager before placing an ordering.

The Lounge Bar & Bistro

Menu

NIBBLES

£6.5

Crispy Pig Bites

Spiced Mayo

Spiced Squid Bites

Sweet Chilli

Halloumi Fries

Garlic Mayo

House Tortilla Chips

Cheese Sauce, Guacamole,
Salsa

Mixed Olives

Marinated In Garlic & Herb Oil

Homemade Focaccia

Balsamic & Oil

STARTERS

Potted Chicken Liver & Brandy Parfait

Clarified Butter, Toasted Brioche, Sweet
Onion Jam

£9

Baked Honey Brie

Focaccia, Onion Marmalade, Cranberry
Compote

£9

Homemade Soup of the Day

With Salt & Pepper Croutons

£7

Classic Prawn Cocktail

Tomato, Cucumber, Mixed Leaf, Bread &
Butter

£9

Pan Fried Scallops

Chorizo, Pea Puree, Parmesan Crisps

£13

Sticky Beef & Bacon Burnt Ends

Chilli Jam, Cured Egg Yolk, Toasted
Ciabatta

£10

Brack Smoked Salmon Sushi

Smoked Salmon, Seaweed Roll, Sticky
Rice, Wasabi, Pickles, Soy

£10

Baked Honey Brie For 2

Focaccia, Onion Marmalade, Cranberry
Compote

£14

Deep Fried Breaded Whitebait

Chunky Tartar Sauce, Dressed Leaf Salad

£8

SALADS

SMALL £9

Brackenborough Ploughman's

Beef, Ham, Poacher, Red
Onion Jam, Boiled Egg, Mixed
Pickles, Baked Bread, Dressed
Salad

Seafood Salad

Prawns, Smoked Salmon,
Anchovies, Croutons,
Beetroot, Balsamic, Mixed Leaf

LARGE £15.50

Chicken Caesar

Boiled Egg, Caesar Dressing,
Croutons, Parmesan, Cos Leaf,
Anchovies

The Lounge Bar & Bistro

Menu

MAIN COURSE

Greek Gyros

Choose from: £18

- Garlic & Herb Marinated Chicken
- Spiced Lamb Kofta
- Garlic Grilled Halloumi

With Sticky Honey Chilli Jam, Toasted Flat Bread, Tzatziki, Feta & Olive Salad, Fries

Low & Slow Blade of Beef £20

Mushroom Ketchup, Sautéed Potatoes, Roasted Vegetable Medley, Rich Beef Gravy

Seafood Plate £18

Breaded Whitebait, Smoked Salmon, Squid Bites, Caper Salad, Fries, Chunky Tartar Sauce

Tacos £18

Choose from;

- Sticky Bacon & Beef Burnt Ends
- Bang Bang Roasted Cauliflower
- Salted Butter Garlic Prawns.

With Avocado, Salsa, Rice, Salad, Jalapeno

Pan Fried Sea Bass £20

Potato Rosti, Ratatouille, Pesto

Mediterranean Vegetable Pasta

Toasted Focaccia, Parmesan, Pine nuts £16

Jackfruit Bao Buns £16

Fries, Sweet Chilli Jam, Feta Salad

Pea & Mint Risotto £15

Parmesan Shavings, Crispy Salted Leeks

Beer Battered Haddock

Nicknamed the whale and chips!
Beer Battered Haddock, Chips, Chunky Tartar, Mushy Peas

Large £18 Small £14

Grilled Haddock

Grilled Haddock, New Potatoes, Garden Peas, Chunky Tartar Sauce

Large £18 Small £14

Lincolnshire Sausages £15

Wholegrain Mustard Mash, Peas, Sherry Vinegar Onion Gravy

Buttermilk Fried Chicken £18

Marinated Chicken Thighs In Blend Of Spices, Fries, Mixed Leaf Salad, Siracha Hot Sauce

BURGERS £16

All of our Burgers are served on a Dutch Pretzel Bun With Lettuce, Tomato, Gherkins, Burger Sauce, Tomato Relish, Fries

Brackenburger

Beef Patty, Bacon, Monterey Cheese

Scotsman

Beef Patty, Black Pudding, Blue cheese

Nacho Burger

Beef Patty, Nacho cheese, Nachos, Guacamole

Philly Cheese

Beef Patty, Peppers, Onions, Brisket, Monterey Cheese

Grilled Garlic Chicken Burger

Bacon, Monterey Cheese

Why not add?

Onion Rings £4.00
Coleslaw £2.00
Grilled Halloumi £3.00

The Lounge Bar & Bistro

Menu

GRILLS

Cooked over open coals on our Kopa Grill. All Grills are served with Chips, Field Mushroom, Grilled Plum Tomato, Crispy Onions, Smoked Bacon & Bourbon Jam

8oz Rump Steak	£22	8oz Ribeye Steak	£28
8oz Gammon Steak	£18	Garlic & Herb Marinated Chicken Supreme	£16

Add Sauce to your Grill £3.50

Bourbon BBQ / Peppercorn / Blue Cheese / Red Wine & Beef Jus / Bearnaise / Bacon & Nacho cheese Sauce

SHARING

The Motherboard	£66	The Lounge Sharer	£56
16oz of Pure Lincolnshire Cattle Rib Eye Steak, 2 Sauces of your Choice, Mixed Salad, Onion Rings, Mushroom, Tomato, Chips		Rump Steak, Marinated Chicken, Gammon Steak, Chips, Mushroom, Tomato, Mixed Leaf Salad	

NEOPOLITAN STYLE PIZZA

All Pizzas are Hand Stretched, Thin Base with Tomato & Herb Sauce, Mozzarella Cheese

9 Inch £11

12 Inch £15

Margherita

Classic Italian Margherita

Seafood

Smoked Salmon, Prawns, Anchovies

Padana

Goats Cheese, Caramelised Red Onion

BBQ Chicken

BBQ Sauce, Chicken

Loaded Pepperoni

Pepperoni

The Greek

Feta, Olives, Sun Blushed Tomato

Hawaiian

Ham, Pineapple

Ultima Meats

Pepperoni, Chicken, Beef, Ham, Red Onion

Vegan Margartia

Vegan Cheese, Tomato & Herb Sauce

SIDES £4

Mini Mac & Cheese

Garlic & Cheese Ciabatta

Greek Salad

Salted Fries

Selection of Seasonal Vegetables

Upgrade your Fries with Parmesan & Rosemary £1.50

Beer Battered Onion Rings

House Slaw

Chunky Chips

Garlic & Thyme Roasted New

Potatoes

The Lounge Bar & Bistro

B Naughty

DESSERTS

Sticky Toffee Pudding £8

Butterscotch Sauce, Vanilla Ice Cream

Sundae of the Moment £8

Speak with a member of the team to find out what the Sundae of the moment is

Lemon Meringue Cheesecake £8

Lemon Curd, Glazed Italian Meringue, Toasted Coconut Flakes

Brack-lava £8

Honey Syrup Soaked Filo Pastry, Pecans, Pistachios, Walnuts, Vanilla Pod Ice Cream

Peanut Butter & Jam Waffle Stack £8

Biscoff, Chocolate Drops, Honeycomb Ice Cream

Triple Chocolate Brownie £9

Candied Pistachios, Dulce De Leche, Chocolate Sauce, Vanilla Chantilly

Selection Of Ice Cream and Sorbets £6

Speak to a Member of the Team for the Selection

Cheese & Biscuits £12

Lincolnshire Poacher, Blue Stilton, Somerset Brie, Apple Chutney, Mixed Crackers

AFTER DINNER

Americano £3.25

Grumpy Mule Coffee Beans freshly ground

Espresso £2.50

A Potent Shot of Coffee

Cafe Latte £4.00

Steamed Milk & A Single Shot of Espresso

Cappuccino £4.00

Steamed Milk & A Shot of Espresso in equal measures

Flat White £4.00

Steamed Milk & Shot of Espresso

Hot Chocolate £4.50

Hot Creamy Milk Chocolate

Liqueur Coffee £7.50

House Blend Coffee
Your Choice of Liqueur Topped
With a Cream Float

Yorkshire Breakfast Tea £3.25

Herbal Tea £3.25

Ask for a selection of Tea's

AFTER DINNER PETIT FOURS £3.75

Perfect with your favourite coffee to finish the night
Enjoy a Chocolate and Salted Caramel Brownie Bite and Brack-lava

The Lounge Bar & Bistro

Vegan

NIBBLES

Mixed Marinated Olives	£6.5
Rosemary & Sea Salt Focaccia	£6.5
Olive Oil & Balsamic	
House Tortilla Chips	£6.5
Guacamole & Tomato Relish	

STARTERS

Homemade Soup of the Day	£7
With Salted Croutons	
Fried Garlic Mushrooms on Toasted Ciabatta	£6.50
Served With House Salad	
Beetroot Salad	£6
Candy Walnuts, Balsamic Dressing	

MAINS

Vegan Mountain Burger	£16
5oz Patty, Vegan Cheese, Pretzel Bun	
Lentil & Mixed bean Roast	£14
Mashed Potato, Selection of Vegetables, Meat Free Gravy	
12 Inch Vegan Margherita	£15
Dairy Free Cheese, Tomato & Herb Sauce	
Pea & Mint Risotto	£15
Dressed Watercress & Crispy Salted Leeks	
Bang Bang Cauliflower tacos	£18
with Avocado, Salas, Rice, Salad, Jalapeno	

SIDES

Fries or Chips	£4
Salted, Roasted New Potatoes	£4
Garlic Ciabatta	£4
Large Battered Onion Rings	£4
Mixed Leaf Salad	£4
Selection of Garden Vegetables	£4
Vegan House Slaw	£4

DESSERTS

Selection of Sorbets or Dairy Free Ice Cream
Speak to a member of the Team for the Selection

Vegan Brownie

Vanilla Ice Cream

£8

Mixed Berry Crumble

Toasted Oats, Vanilla Ice cream

£7.50

Biscoff Sundae

Biscoff Spread & Biscuit, Berry Compote, Vegan Coconut Ice cream

£7.50

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