

OPEN

Monday to Thursday 12 - 4:30pm / 6 - 9pm Friday & Saturday 12 - 9pm Sunday 12 - 8pm



8MALL PLATES

LARGE PLATES

TAPA8 - 3 for 918

SWEET PLATES

Raspberry caviar, granola clusters & lemon balm

Milk chocolate ganache, dark chocolate soil, aerated

Cranberry & Maple Syrup Semifreddo GF VG
Toasted almond meringue & star anise syrup
Apple & Mint Millefeuille GF

Mint jelly, apple & mint salsa, dehydrated apple, and

£9.00

£9.00

£9.00

£9.00

£8.00

£7.50

Pear & Honey Tart

Pear sorbet & white chocolate

Blackberry Rice Pudding GFOA

Textures of Chocolate GFOA

white chocolate, and malt ice cream

Carrot & Corriander Soup GFOA, VG Sliced sourdough bread & butter	£8.00
Tomato & Mozzarella Arancini GF Sundried tomato sauce	£10.00
Confit Duck Spring Rolls GF Asian dipping sauce & dressed leaves	£10.50
Parma ham & Chicken Terrine GF Wasabi mayo, wasabi nut crumb & croute	£11.00
Avocado Stuffed Salmon GF Prawn & créme fraiche, leaves & dill oil	£12.50
Braised Cauliflower Florets DF Sweetcorn & chilli succotash & sweetcorn velouté	£9.00
Carrot Muhammara VG Red pepper hummus & toasted walnuts	£8.50
Honey Roasted Pumpkin Parsley tart with dressed rocket & balsamic glaze	£10.00
Camembert GFOA Warm crusty bread & onion chutney	£18.00

ALLERGY GUIDANCE

GF-Gluten Free VE-Vegetarian DF-Dairy Free VG-Vegan

GFOA-Gluten Free Options Available DFOA-Dairy Free Options Available VEOA-Vegan Options Available

** Please let a member of staff know if you have any allergies.

8hr Braised Beef Cheeks GF Creamy mash, buttered medley of vegetables	£25.00
Pan-Fried Duck Breast GF Dauphinoise potatoes, orange & carrot puree, crispy kale, and red wine jus	£24.00
Harissa Spiced Tofu VG Coconut curry sauce & scented rice	£19.50
Asian Style Honey Barbecue Belly Pork Stir fried noodles	£23.50
Oven Baked Salmon Supreme GF Herb potato cake, baby leeks & shallots	£25.00
Pan-Fried Turkey Saltimbocca GF Creamy mustard mash, pesto cream & tenderstem broccoli	£26.00
Wild Mushroom GFOA Stir-fry & beansprouts	£20.00
Seabass Fillet Broad bean & pea risotto	£23.00
To-Fish VG GFOA Chips, tomato & red pepper chutney	£17.50
10oz Ribeye Steak GFOA Roast tomato, onion rings & peppercorn sauce	£32.00
Barton Burger GFOA Bacon, cheese, fries, salad & onion rings	£18.50
Classic Fish & Chips Garden peas, tartar sauce & charred lemon	£19.50
Braised Ox Cheek Ragu Cannelloni Garlic bread & side salad	£22.00
Red Chilli Pesto Gnocchi Chilli chutney & fried chillies	£18.50
Classic Chicken Caeser Salad GFOA Parmesan & croutes	£17.50

Goats Cheese Bon Bons GF		
Andalusian Salmorejo		
Patatas Bravas		
Pan Fried Chorizo		
Houmous & Bread GFOA		
Garlic King Prawns		
Crispy Aubergines Drizzled with Honey GFOA		
Restaurant Nights		
A selection of restaurant themed nights		
from Monday - Friday		
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Please ask your server for more		
information		

COFFEE & TEA'8

Please ask your server for todays flavours

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8IDE8

Side Salad VG, GF	£5.50
Halloumi Fries	£4.50
Sourdough Bread & Butter VE	£5.50
Hand Cut Chips / Fries VG, GF	£5.50
Plant Pot Garlic Chips GF	£5.50
Seasonal Vegetables VG, GF	£5.50
Pot of Olives VG, GF	£5.50

Espresso £4.00

brown butter ice cream

Trio of Ice Creams GF

Trio of Sorbets GF, VG

Hot Chocolate £4.50
Hoogly Tea Pot £4.00
English Breakfast / Earl Grey / Green Tea
Chill Out Mint / Cosy Chamomile / Lemon & Ginger
Berrylicious / Citrus Bloom
Liqueur Coffee £8.00

Americano / Flat White / Latte / Cappuccino £4.50

Baileys / Tia Maria / Jamesons / Brandy

ASK ABOUT OUR SELECTION OF DESSERT WINES AND PORTS TO FINISH OFF YOUR MEAL IN STYLE.

Barton Hall Hotel always sources the highest standard of ingredients and uses the best local produce available. Our vegetables are always seasonal, and when supply is available, we are sourcing our fish and seafood MSC certified, using sustainable catching methods. Nuts are present in our kitchen, and we cannot guarantee our food is completely free from them. If you have any specific dietary requirements or would like further allergy information, please ask a member of staff.