

OPEN

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

SMALL PLATES

Soup of the Day 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
Braised Cauliflower Florets DF Sweetcorn & chilli succotash & sweetcorn velouté	£9.00
Camembert GFOA Warm crusty bread & onion chutney	£18.00

LARGE PLATES

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
Asian Style Honey Barbecue Belly Pork Stir fried noodles	£23.50
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
Red Chilli Pesto Gnocchi VG Chilli chutney & fried chillies	£18.50
Classic Chicken Caesar Salad GFOA Parmesan & croutes	£17.50

SIDES

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

SWEET PLATES

Pear & Honey Tart Pear sorbet & white chocolate	£9.00
Christmas Pudding GFOA Served with a brandy sauce	£9.00
Textures of Chocolate GFOA Milk chocolate ganache, caramelized white chocolate, chocolate sponge, chocolate mouse, dark chocolate soil, aerated white chocolate, and malt ice cream	£9.00
Cranberry & Maple Syrup Semifreddo GF VG Toasted almond meringue & star anise syrup	£9.00
Apple & Mint Millefeuille GF Mint jelly, Mint Opaline and Cognac cream, dehydrated apple, and brown butter ice cream	£9.00
Trio of Ice Creams GF Please ask your server for today's flavours	£8.00
Trio of Sorbets GF VG Please ask your server for today's flavours	£7.50

COFFEE & TEA'S

Espresso £4.00
Americano / Flat White / Latte / Cappuccino £4.50
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
Baileys / Tia Maria / Jamesons / Brandy
ASK ABOUT OUR SELECTION OF DESSERT WINES AND PORTS TO FINISH OFF YOUR MEAL IN STYLE.

FESTIVE MENU

COURSE GUIDE

Festive Lunch

Served between 12:30pm and 2:30pm
Two Courses: £25.00 Three Course: £30.00

Festive Dinner

Served between 6pm and 9pm
Three Courses: £40.00

STARTERS

Roasted Tomato & Red Pepper Soup V GFOA

Warm crusty bread

Brixworth Pate GFOA

Onion chutney & warm crusty bread

Prawn Cocktail GFOA

Maire rose sauce, brown bread & lemon wedge

MAINS

Roast Turkey GFOA

Stuffing, pigs in blankets, chateaux potatoes, honey roasted parsnip, carrots, seasonal vegetables, red wine jus, and yorkshire pudding

Pan Fried Salmon Supreme GF

Lemon herb butter sauce, buttered green beans, and honey glazed carrots

Roasted Root Vegetable Wellington V

Pumpkin seed pesto, chateaux potato, and seasonal vegetables

DESSERTS

Christmas Pudding GFOA

Served with brandy cream

Chocolate & Orange Tart

Vanilla ice cream

Morello Cherry Cheesecake GFOA

Cherry ice cream

ALLERGY GUIDANCE

GF - Gluten Free
DF - Dairy Free

VE - Vegetarian
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.**

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.

Festive menu, tables can be booked Monday-Saturday, 12:30pm till 2:30pm for Lunch. and 6pm till 9pm for dinner.