

OPEN

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



BARTON HALL HOTEL & SPA

SMALL PLATES









- Soup of the Day**  £7.00
Sliced sourdough bread and butter
- Goats Cheese & Courgette Roulade**   £11.50
Beetroot puree, cirspy kale and pickled shallots
- Garlic King Prawns**   £13.50
Toasted sourdough bread
- Smoked Duck Breast**   £13.50
Plum puree, orange segments, chicory leaves, and balsamic glaze
- Beetroot Cured Salmon**   £13.50
Dill emulsion, pickled radishes, avocado & lime puree, cucumber ribbons, and shaved fennel
- Whipped Feta**  £10.50
Roasted chillies, sun dried tomatoes and toasted croutes
- Chicken Liver Parfait**   £10.50
Tomato chilli chutney, crisp leaf and croutes
- Smokey Pork Belly Strips**   £13.50
Kimchi, apple puree, and satay chilli sauce
- Smoked Celeriac Scallops**    £11.00
Wild nettle & watercress puree, herb oil, pickled red onion, and red sorrel

LARGE PLATES

- Classic Beef Burger**   £18.00
Smoked bacon, cheddar cheese, fries, and onion rings. Served Medium Rare
- Beer Battered Fish & Chips**   £18.50
Garden peas and tartar sauce
- Lamb Rump**   £28.50
Watercress & spinach puree, cavolo nero, fondant potato, and red currant jus
- Chicken & Parma Ham Ballotine**   £26.00
Dauphinoise potatoes, tender stem, crispy onions, and chicken & thyme jus
- Curried Infused Gnocchi**  £22.00
Tarka dahl cauliflower and chick pea & cirspy curried potatoes
- Hake Supreme**   £27.00
Truffle crust, diced parmenter, leeks, fish velouté, and clams
- Wild Mushroom Risotto**    £19.50
Crispy kale and roasted shumeji
- Vegan Artichoke Cakes**  £21.00
Pea & dill puree, tender stem broccoli, rainbow carrots and a sweet chilli sauce
- Hake & King Prawn Curry**   £25.00
Asian medley vegetables and coconut rice
- 10oz 28-day Aged Sirloin Steak**   £32.00
Delightfully flavoursome served with roasted vine tomato, onion rings, chunky chips, and lambs lettuce salad. Recommended Medium Rare
- 8oz Fillet Steak**   £37.50
The most tender steak, served with chips, peppercorn sauce, roasted vine tomato and lamb lettuce salad. Recommended Rare






SIDES

- 8 Halloumi Fries**  £8.00
- Garlic Bread** £5.50
- Onion Rings** £5.00
- Chunky Chips**  £5.00
- Skinny Fries**  £4.50
- Tomato & Mozzarella Arancini**   £8.00
- Peppercorn Sauce**  £3.00
- Jackfruit Wings**  £8.00
- Piri Piri Chicken Wings**  £10.00

ALLERGY GUIDANCE

-  Vegetarian  Vegan
-  Gluten  Celery  Soya  Lupin
-  Sesame  Peanut  Nuts
-  Fish  Molluscs  Crustaceans
-  Mustard  Dairy / Milk  Egg
-  Sulphites

FREE FROM

-  Dairy Free Option  Dairy Free
-  Gluten Free Option  Gluten Free
-  Nut Free Option

DESSERTS

- Jaffa Cake**   £11.00
Chocolate orange ganache, orange pastile, venisse sponge, and chocolate aero
- Classic Sticky Toffee**   £9.00
Butterscotch sauce and vanilla ice cream
- Triple Chocolate Brownie**   £11.00
White chocolate soil and brown butter ice cream
- Blueberry Cheesecake**  £10.50
Meringue, passionfruit gel, edible flowers, and blueberry ice cream
- Pina Colada Posset**    £10.00
Pineapple compote, coconut shards and shortbread biscuit
- Artisan Cheese Board**   £15.00
Grapes, celery, biscuits, cheddar, brie, goats' cheese, and stilton
- Trio of Ice Creams**  £7.50
Please ask your server for todays flavours
- Trio of Sorbets**   £7.50
Please ask your server for todays flavours

COFFEE & TEA'S

- Espresso £4.00
- Americano / Flat White / Latte / Cappuccino £4.50
- Hot Chocolate £4.50
- 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.

