

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



BARTON HALL HOTEL & SPA

8MALL PLATE8

Soup of the Day	£7.00
Goats Cheese & Courgette Roulade	£11.50
Garlic Head on Tiger Prawns 🛃 🕞 😵 Toasted sourdough bread	£13.50
Smoked Duck Breast (2) (2) Plum puree, orange segments, chicory leaves, and balsamic glaze	£13.50
Beetroot Cured Salmon (2) (2) (3) Herb emulsion, pickled radishes, avocado & lime puree, cucumber ribbons, and shaved fennel	£13.50
Whipped Feta (Section Constraints) Ve Roasted chillies, sun dried tomatoes and toasted croutes	£10.50
Chicken Liver Parfait 👔 💿 🕼 🧟 Tomato chilli chutney, crisp leaf and croutes	£10.50
Smokey Pork Belly Strips 📀 🕼 🕘 Kimchi, apple puree, and satay chilli sauce	£13.50
Smoked Celeriac Scallops (?) (20) (*) (*) Wild nettle & watercress puree, herb oil, pickled red onion, shaved fennel, chicory, and red sorrel	£11.00

LARGE PLATE8		8IDI
Classic Beef Burger () () () Smoked bacon, cheddar cheese, fries, and onion rings. Served Medium Rare	£18.00	8 Hallo Garlic E
Beer Battered Fish & Chips 🔮 🗿 🔕 🧕 Garden peas and tartar sauce	£18.50	Onion I
Lamb Rump () () () Watercress & spinach puree, cavolo nero, fondant potato, rainbow carrots, and red currant jus	£28.50	Chunky Skinny
Chicken & Parma Ham Ballotine 📀 🚺 🔮 Dauphinoise potatoes, tender stem, crispy onions, and chicken & thyme jus	£26.00	Tomato Pepper
Curried Infused Gnocchi ve 😸 Tarka dahl cauliflower and chick pea & crispy curried potatoes	£22.00	Jackfru Piri Piri
Cod Supreme () () () () () () () () () (£27.00	
Wild Mushroom Risotto (2) (*) Crispy kale and roasted shumeji	£19.50	
Vegan Crab Cake ()) Pea & dill puree, tender stem broccoli, rainbow carrots and a sweet chilli sauce	£26.00	
Hake & King Prawn Curry O & S Asian medley vegetables and coconut rice Add Scallops for £7.50	£25.00	۶ ج
10oz 28-day Aged Sirloin Steak Delightfully flavoursome served with roasted vine tomato, onion rings, chunky chips, and lambs lettuce salad. Recommended Medium Rare	£32.00	
8oz Fillet Steak () () () The most tender steak, served with mustard mash, garlic kale, tomato on vine, asparagus rolled in bacon crumb, and red wine jus. Recommended Rare	£40.00	
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SIDE8		DE8
8 Halloumi Fries 퉳 3 Garlic Bread	£8.00 £5.50	Jaffa Cak Chocolate sponge, br
Onion Rings	£5.00	Classic S Buttersco
Chunky Chips 闄	£5.00	Triple Ch White cho
Skinny Fries 🎃	£4.50	Blueberr
Tomato & Mozzarella Arancini 🎍 v	£8.00	Meringue, blueberry
Peppercorn Sauce i	£3.00	Pina Col
Jackfruit Wings ve	£8.00	Pineapple biscuit
Piri Piri Chicken Wings 🍥	£10.00	Artisan (Grapes, ce

ALLERGY GUIDANCE Ve Vegan V Vegetarian Celery Soya [Lupin aluten Sesame Peanut Nuts 😒 Crustaceans Molluscs Mustard 2 📄 Dairy / Milk 💽 Egg 🧕 Sulphites FREE FROM Dairy Free Dairy Free Option Gluten Free Option 🔮 Gluten Free Nut Free Option

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

COFFEE & TEA'8

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.

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.