



Sunday Menu



VINES
RESTAURANT & BAR

Only available Sunday
12pm - 5pm

**Two Courses -
£27.50 per person**

**Three Courses -
£32.50 per person**

Starters

Soup of the Day

Warm wedge of sourdough bread
& butter

Ham Hock Croquette

Crispy capers, mustard mayo, herb
oil & crusty bread

Salmon Terrine

Lemon & dill mayo, pickled
cucumber, pea shoots, crusty bread

Mini Mezze Board

Hummus, olives, chargrilled
vegetables & bread

Mains

Vegan Nut Loaf

Roast potatoes, roasted carrots,
seasonal vegetables, vegetable
gravy

Topside Beef

Roast potatoes, roasted carrots,
seasonal vegetables, gravy &
Yorkshire pudding

Roast Turkey

Sage & onion stuffing roast potatoes,
roasted carrots, seasonal vegetables,
gravy & Yorkshire pudding

Cod Supreme

Lemon beurre blanc, potato cake,
green beans & herb oil

Desserts

Biscoff Cheesecake

Biscoff crumb & vanilla ice
cream

Raspberry & Pistachio Pavlova

Raspberry crumb & sponge

Cheese Board

Grapes, celery, crackers & red
onion chutney

Sticky Toffee Pudding

Sticky sauce & vanilla ice
cream

Trio of Sorbets & Ice Creams

Please ask your server for
today's flavours



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.