

Spa Lunch Menu

2 course Spa package guests only

Small Plate

Soup of the Day GFOA Ve

Warm wedge of sourdough bread and butter

Torched Mackerel

Roasted peache puree, beatroot puree, seaweed, nasturtium leaves and herb oil

Ham Hock Terrine GFOA

Red onion chutney, salad, crusty bread and butter

Vegan Wild Mushroom Fricassee GFOA Ve

Truffle toast and pea shoots

Large Plates

Classic Beef Burger GFOA

Smoked bacon, mature chedder, skinny fries, onion rings and coleslaw

Beer Battered Haddock

Chips, garden peas and tartare sauce

Pea & Shallot Ravioli Ve

Garlic & Spinach vegan cream, crispy kale and herb oil

Roasted Pumpkin Ve

Spinach, pepper & courgette pithivier, chive mash, pesto cream and tender stem

Roasted Garlic Chicken Supreme

Chive & parsley potato cake, honey mustard jus, tender stem and roasted carrots

Salads

Chicken Caesar Salad GFOA

Baby gem, crutons, caesar dressing

Greek Salad

Feta, olives, tomatos, cucumber and red onions

Waldorf Salad

Celery, walnuts, apples, baby gem, stilton and grapes

Sweet Plates

Sticky Toffee Pudding GFOA

With butterscotch & salted caramel ice cream

Strawberry & Mango Tart

With vanilla ganache

Trio of Ice Cream

Please ask your server for todays flavours

Trio of Sorbets Ve

Please ask your server for todays 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.