

OPENING HOURS

Monday to Thursday 12 - 5pm / 6 - 9pm
 Friday & Saturday 12 - 9pm
 Sunday 12 - 8pm

SMALL PLATE























- Soup of the Day**  £7.50
Warm wedge of sourdough bread & butter
- Goats Cheese Bon Bons**   £10.50
Chilli & tomato puree, rocket salad with herb oil
- Chicken Liver Parfait**     £12.50
Red onion chutney, crisp leaf salad and toasted sourdough bread
- Beetroot & Vegan Soft Cheese Terrine**   £13.00
Crushed walnuts, rocket, apple sticks, crusted bread
- Classic Prawn Salad**    £12.50
Crisp baby leaf salad, brown bread, maire rose sauce and a wedge of lemon
- Honey & BBQ Pork Belly Bao Buns**   £13.00
Thai veg & chilli oil
- Cheese Soufflé**    £12.50
Chilli & blue cheese beurre blanc, crispy onions, herb oil & pea shoots
- Pea & Shallot Tortellini**    £10.00
Parmesan & Spinach cream

SIDES

- 8 Halloumi Fries** £9.00
- Garlic Bread** £5.50
- Cheesy Garlic Bread** £6.50
- Chunky Chips** £5.00
- Skinny Fries** £4.50



LARGE PLATE
























- Turkey & Cranberry Pithivier**    £23.50
Rosemary & garlic mash, tenderstem broccoli, honey glazed carrots & jus
- Beef Bourguignon**    £28.00
Thyme roasted Parisienne potatoes, wild mushrooms, silver skin onions & tenderstem broccoli
- Oven Roasted Salmon Supreme**    £27.00
Parisienne potatoes, tarragon cream sauce & seasonal veg
- Lamb Shepherd's Pie**    £27.50
Roasted carrots, tenderstem broccoli
- Classic Beer Battered Haddock**    £20.00
Chips, mushy peas, tartar sauce and a burnt lemon
- 6oz Barton Burger**   £19.00
Smoked bacon, cheddar cheese with a salad garnish
- 10oz Sirloin Steak**   £32.50
Classic garnish
- Tandoori Chicken Shawarma**    £24.00
Iceberg lettuce, pickled red onions, mint yoghurt & spiced chips

NIBBLES

- Salt & pepper calamari & sweet chilli sauce** £9.00
- Blanchbait with lemon mayo** £8.50
- Sourdough bread with olive oil & balsamic glaze** £6.00
- Marinated olives, feta and sundried tomatoes** £8.50
- Jamon croquette & mustard mayo** £10.50
- Mushroom croquette & mustard mayo** £10.00

- Pea & Goats Cheese Risotto**    £18.50
Garden peas, pea puree, goats' cheese & pea shoots
- Crusted Lamb Rack**     £27.00
Fondant potato, honey glazed carrots, green beans, savoy cabbage bonbon & mint jus
- Classic Chicken Caesar Salad**    £15.00
Baby gem, croutons and caesar dressing
- Pea & Shallot Ravioli**     £27.50
Vegan spinach & garlic cream, chargrilled veg, crispy kale & truffle oil

DESSERTS

- Cheesecake Of The Day**     £9.00
Vanilla ice cream
- Fruit compote Eton mess**    £8.50
Seasonal garnish
- Chocolate & Caramel Tart**   £10.00
Vanilla Chantilly
- Lemon Crème Brulée**    £9.00
Raspberry short bread
- Sticky Toffee Pudding**    £10.00
Vanilla ice cream
- Apple & Cinnamon Crumble**   £9.50
Anglaise
- Artisan Cheese Board**    £15.00
Grapes, celery, biscuits, cheddar, brie, goats' cheese, and stilton
Add a glass of Port for an additional £5.35
- Trio of Ice Creams**   £8.00
Please ask your server for today's flavours
- Trio of Sorbets**  £7.50
Please ask your server for today's flavours

COFFEE & TEA'S

- Espresso £3**
- Double Espresso / Americano / Flat White / Latte / Cappuccino £4.50**
- Hot Chocolate / Mocha £4.50**
- Tea Pot £4**
- Selection of Twining's Tea £4**
- Liqueur Coffee £8**
- Baileys / Tia Maria / Jameson's / Brandy**






ASK ABOUT OUR SELECTION OF DESSERT WINES AND PORTS TO FINISH OFF YOUR MEAL IN STYLE.

Special offer every Friday - Fizz & Chips
 Enjoy a complimentary glass of Prosecco or a pint of Amstel on us, if you choose Fish & Chips as your meal.

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

Afternoon Tea is available Monday to Saturday 12-4:30 from £25 per person. A British tradition of sandwiches, pastries and cakes - all the good stuff!

For an extra £5 per person, you can upgrade to our Sparkling Afternoon Tea, which adds a glass of prosecco each. All Afternoon Tea bookings will need to be pre-paid, giving a minimum of 48 hours' notice.

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 source 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.