

Spa Lunch Menu Spa package guests only 2 course



<u> Small Plates</u>

Soup of the Day 🙀? 🚺

Warm wedge of sourdough bread & butter

Classic Prawn Salad 🐼 🧕 🕯

Crisp baby leaf salad, brown bread, maire rose sauce and a wedge of lemon

Beetroot & Vegan Soft 😏 ٧ 🐲 Cheese Terrine

Crushed walnuts, rocket, apple sticks, crusted bread

<u>Large Plates</u>

Classic Beer Battered Haddock 🙆 🐼

Chips, mushy peas, tartar sauce and a burnt lemon

Tandoori Chicken Shawarma () Iceberg lettuce, pickled red onions, mint yoghurt & spiced chips

Beef Bourguignon 🙆 👘

Thyme roasted Parisienne potatoes, wild mushrooms, silver skin onions & tenderstem broccoli

Pea & Shallot Ravioli Ve 👍 🔮 🧕

Vegan spinach & garlic cream, chargrilled veg, crispy kale & truffle oil

<u>Desserts</u>

Cheesecake Of The Day 🕞 🔮 🎼 👙 Vanilla ice cream

Sticky Toffee Pudding Sticky Toffee Pudding Sticky Sticky Toffee Pudding

Apple & Cinnamon Crumble	Ve	×
Anglaise	\bigcirc	

Chocolate & Caramel Tart Description of the second second



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.