

Sunday Menu

Only available Sunday 12pm - 5pm

Two Courses -£32.50 per person Three Courses £37.50 per person



Soup of the Day (GFOA,VG)

Cream of tomato & basil Soup

Hot Smoked Salmon Saint Jaques (G,D,F)

Soda Bread & dressed leaves

Brixworth Pate (S,G,D)

Red onion chutney, soda bread.

Compressed Melon (VE,GF)

Mint syrup & orange segments

GFOA - Gluten Free options available

DFOA - Dairy Free options available

F-Fish **S-Sulphites**

VE-Vegan **D- Contains Dairy DF-Dairy Free**

G-Contains Gluten GF-Gluten Free

N-Nuts EG-Egg

Mains

Vegan Nut Loaf (VE)

Roast potatoes, seasonal vegetables & vegan Jus

Roast Salmon Supreme (D,F,S,GF)

Sweet chilli & coriander cream sauce

Garlic & Rosemary Chicken Supreme (GFOA,DFOA)

Roast potatoes, seasonal vegetables &

Yorkshire pudding

Roast Topside Beef (GFOA,DFOA)

Roast potatoes, seasonal vegetables

& Yorkshire pudding

Beer Battered Fish & Chips (DFOA,G,S)

Tartare sauce, burnt lemon wedge & garden Peas

Add Cauliflower Cheese to share for 2 £4.50

Dossorts

Cherry Bakewell Eclair (G,D,N,EG)

Almond ice cream

Raspberry & Cranberry Semi Freddo (VE,GF)

Vegan meringue & basil compote

Chocolate hazelnut Cremoux (D.G.EG)

Almond biscuit

Sticky Toffee Pudding (D.S.G.EG)

Butterscotch sauce & salted

caramel ice cream

Trio of Sorbets & Ice Creams (VGOA,DFOA)

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.