



Spa Lunch Menu

Spa package guests only
2 course



Small Plates

Soup of the Day

Warm wedge of sourdough bread & butter

Whipped Feta

Confit Chillies, Pomegranate seeds, crispy onions, honey & warm soda bread

Vegan Pea & Mint Panna Cotta

Broad bean, crispy herb carrot peel, herb oil & red amaranth

Spiced Cauliflower Wings

Creamy leeks & micro herb

Large Plates

Classic Beer Battered Haddock

Chips, mushy peas, tartar sauce & burnt lemon

Cajun Chicken Burger

Cheddar cheese, chilli jam, iceberg lettuce, tomato & fries

Cavatelli Arrabbiata

Sundried tomato, confit chilli, tenderstem broccoli & garlic bread



Authentic Thai Chicken Green Curry





Scented basmati rice & Prawn crackers

Wild Mushroom Risotto


Pickled mushrooms, truffle oil & crispy kale

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

Desserts

Cinnamon Sugar Churros

8 Churros served with butterscotch sauce & vanilla ice cream

Sticky Toffee Pudding

Vanilla ice cream

Raspberry & Cranberry Semifreddo

Berry coulis, basil compote & vegan meringue

Trio of Ice Creams

Please ask your server for today's flavours

Trio of Sorbets

Please ask your server for today's flavours








OPENING HOURS

Monday to Thursday 12 - 5pm / 6 - 9pm
Friday & Saturday 12 - 9pm
Sunday Lunch Menu Available on Sunday

SMALL PLATE

| | |
|---|-------|
| Soup of the Day  | £8.5 |
| Warm wedge of sourdough bread & butter | |
| Smoked Salmon Saint Jaques  | £14 |
| Samphire, spinach, béchamel, & warm soda bread | |
| Lamb Kofta  | £13.5 |
| Oval pitta bread, tazaki, shredded iceberg lettuce & pickled red onion | |
| Pan Seared Scallops  | £14 |
| Pickled pineapple, samphire, lemon grass & coconut milk & nasturtium leaves | |
| Whipped Feta  | £12.5 |
| Confit chillies, pomegranate seeds, crispy onions, honey & warm soda bread | |
| Vegan Pea & Mint Panna Cotta  | £12 |
| Broad bean, crispy herb carrot peel, herb oil & red amaranth | |
| Spiced Cauliflower Wings  | £10 |
| Creamy leeks & micro herb | |
| Ham Hock & Black Pudding Terrine  | £13.5 |
| Celeriac remoulade, herb oil, black cherry puree & warm soda bread | |

NIBBLES

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| Salt & Pepper Squid  | £9.5 |
| Blanchbait with lemon mayo  | £9 |
| Sourdough bread with olive oil & balsamic glaze  | £6.5 |
| Jamon Croquette & Mustard Mayo  | £11 |
| Mushroom Croquette & Mustard Mayo  | £10.5 |






LARGE PLATE

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|---|-------|
| Braised Oxtail  | £27.5 |
| Horseradish mash, wilted kale & Guinness gravy | |
| Wild Mushroom Risotto  | £22.5 |
| Pickled mushrooms, truffle oil & crispy kale | |
| Pan-Fried Cod  | £28 |
| Creamed pearl barley, wilted kale, baby leeks, saffron mussels & dill oil | |
| Pan-Fried Duck Breast  | £30 |
| Crispy duck spring rolls, Chinese cabbage, rainbow chantenay carrots, fondant potatoes & thyme jus | |
| Crispy Skin Chicken Supreme  | £28 |
| Roscoff onion, fennel kimchi, parisian potato, gruyere cheese croquette & thyme jus | |
| Authentic Thai Chicken Green Curry  | £25.5 |
| Scented basmati rice & prawn crackers | |
| Cavatelli Arrabbiata  | £22.5 |
| Sundried tomato, confit chilli, tenderstem broccoli & garlic bread | |
| FRIDAYS ONLY - FIZZ & CHIPS Prosecco or a pint of Amstel if you choose fish and chips for your meal £22.50 per person | |

SIDES

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| 8 Halloumi Fries  | £9.5 |
| Garlic Bread  | £5.5 |
| Cheesy Garlic Bread  | £6.5 |
| Side Salad  | 4.5 |
| Chunky Chips  | £5 |
| Skinny Fries  | £5 |

CLASSICS

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|---|-------|
| Classic Beef Burger  | £19.5 |
| Classic garnish, smoked bacon, cheddar cheese, onion rings & coleslaw | |
| Cajun Chicken Burger  | £21.5 |
| Cheddar cheese, chilli jam, iceberg lettuce, tomato & fries | |
| Beer Battered Haddock  | £21 |
| Chunky chips, mushy peas, tartar sauce & burnt lemon | |
| 28 Day-Aged 10oz Sirloin Steak  | £34.5 |
| Roasted plum tomatoes, onion rings & skinny fries | |
| Classic Chicken Caesar Salad  | £16 |
| Baby gem lettuce, croutons & Caesar dressing | |

DESSERTS

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|--|-------|
| Cinnamon Sugar Churros  | £10.5 |
| 8 churros served with butterscotch sauce & vanilla ice cream | |
| Cherry Bakewell Éclair  | £10.5 |
| Almond crumb & cherry gelato | |
| Sticky Toffee Pudding  | £10 |
| Vanilla ice cream | |
| Chocolate Orange Fondant  | £11 |
| (Please expect a 10 minute wait) Brownie crumb & Madagascan vanilla ice cream | |
| Raspberry & Cranberry Semifreddo  | £10.5 |
| Berry coulis, basil compote & vegan meringue | |
| Lemon Curd & Passionfruit Meringue Tart  | £10.5 |
| Served with citrus peels | |

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 | |

| | |
|---|------|
| Artisan Cheese Board  | £15 |
| Grapes, celery, biscuits, cheddar, brie, goats' cheese, & stilton | |
| Add a glass of Port for an additional £6 | |
| Trio of Ice Creams  | £8 |
| Please ask your server for today's flavours | |
| Trio of Sorbets  | £7.5 |
| Please ask your server for today's flavours | |

COFFEE & TEA'S

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| Espresso £3 |
| Double Espresso / Americano / Flat White / Latte / Cappuccino £4.5 |
| Hot Chocolate / Mocha £4.5 |
| Tea Pot £4 |
| Selection of Twinings Tea £4 |
| Liqueur Coffee £10 |
| Baileys / Tia Maria / Jamesons / Brandy |
| ASK ABOUT OUR SELECTION OF DESSERT WINES AND PORTS TO FINISH OFF YOUR MEAL IN STYLE. |

Afternoon Tea is available Monday to Saturday 12-4:30 from £29.00 per person. A British tradition of sandwiches, pastries and cakes – all the good stuff!
For an extra £7.00 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.