

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

- 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

- 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

- 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

- 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


- 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
- 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


- 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.**


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 £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.