SUNDAYLUNCH

Only available Sunday 12pm - 5pm



Two Courses £32.50 per person

Three Courses £37.50 per person

STARTERS

Soup of the Day Warm Crusty Bread



Asparagus Tart

Dressed Rocket & Pepper Coulis



Brixworth Pate

Red Onion Chutney, Sourdough Bread.



Smoked Salmon Roulard

Goat's Cheese, Chive & Dill, Citrus Mayo, Sliced Beetroot, Herb Oil & Micro Mixed Leaf



Mixed Tomato Bruschetta

Mozzarella, Basil & Balsamic Glaze



MAINS

Roast Topside Beef Yorkshire Pudding *



Poached Salmon

New Potatoes, Green Beans & Lemon Butter Sauce

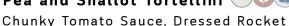
Roast Leg of Lamb Yorkshire Pudding *



Classic Nut Roast Savoury Gravy *



Pea and Shallot Tortellini (Ve)



*Served with Roast Potatoes. Carrots, Tenderstem Broccoli, Swede Mash & Sautéed Cabbage

Add Cauliflower Cheese to share for 2 £4.50

DESSERTS

Biscoff Cheesecake

contains gelatine Biscoff Icecream

Chocolate Mint Delice



contains gelatine Chocolate Crumb & Vanilla Icecream

Peach & Blueberry Tart



Icecream

Lemon & Vanilla Cheesecake Sorbet



Fresh Fruit Salad Raspberry Sorbet



Trio of Sorbets & Ice Creams



Please ask your server for todays flavours

TEA & COFFEE

Espresso	£3.00
Double Espresso / Espresso Based Coffees	£4.50
Hot Chocolate / Mocha	£4.50
Tea Pot	£4.00
Selection of Twinings Tea	£4.00
Liqueur Coffee	£10.00
Baileys / Tia Maria / Jamesons / Brandy	

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

If you have any specific dietary requirements or would like further allergy information, please ask a member of staff.