

FRIDAYS ONLY – FIZZ & CHIPS

Prosecco or a pint of Amstel if you choose
fish and chips for your meal £22.50 per
person



BARTON HALL HOTEL & SPA

OPENING HOURS

Monday to Thursday 12 – 5pm / 6 – 9pm
Friday & Saturday 12 – 9pm
Sunday Lunch Menu Available only 12pm – 5pm
Sunday Evening 6pm – 8pm

NIBBLES

Marinated Olives		£6.50
Pitta Bread & Hummus		£7.50
Bread & Oil		£7.50

STARTERS

Soup of the Day		£8.00
Warm Crusty Bread		
Salt and Pepper Squid		£10.50
Sweet Chilli Sauce & a Wedge of Lemon		
Chickpea & Hummus Flat Bread		£12.00
Ras El Hanout Crispy Chickpea & Hummus Herb Flat Bread, Sweetcorn Succotash, Pickled Red Onion & Shredded Gem Lettuce		
Spiced Cauliflower Wings		£12.00
Red Pepper Coulis & Herb Salad		
Brixworth Pate		£12.50
Red Onion Chutney, Salad & Toasted Bread		
Tandoori Chicken Flat Bread		£13.50
Herb Flat Bread, Hummus, Pickled Red Onion, Shredded Gem Lettuce & Mint Yoghurt		
Beetroot Cured Salmon		£14.00
Lemon Mayo, Citrus Peel, Micro Mixed Leaf Salad, Cucumber Ribbons & Herb Oil		
Smoked Salmon		£15.00
Whipped Goats Cheese & Herb Roulard, Fennel & Dill Salad, Citrus Mayo & Herb Oil		
Confit Duck Leg		£15.00
Kimchi, Hot Hoisin & Sesame Seeds, Spring Onions & Pickled Ginger		
Rosemary & Garlic Camembert		£15.00
Chilli Jam & Toasted Sourdough		

MAINS

Cavatelli Pasta		£20.50
Spicy Tomato Sauce, Wilted Kale & Garlic Bread		
Garlic, Chilli & Hoisin Tofu		£24.50
Black Sesame Julienne Vegetables, Jasmine Scented Rice, Pickled Ginger, Spring Onions & (Prawn Crackers)**		
Aubergine & Vegetable Terrine		£24.50
Potato Fondant, Sweetcorn Succotash, Wilted Kale, Rainbow Carrots & Warm Pepper Coulis		
Chicken, Ham & Leek Suet		£25.00
Garlic Mash, Tenderstem Broccoli, Chicken & Thyme Jus		
Chicken Milanese		£26.50
Diced Pepper, Onion & Tomato, Rocket Salad, Parisienne Potatoes & Marinara Sauce		
Herb Crusted Halibut Supreme		£29.00
Potato Fondant, Asparagus & Peas, White Wine, Dill & Cockles Cream Sauce		
Curry & Herb Crusted Lamb Rump		£30.00
Garlic Mash Potato, Tharka Dahl & Crispy Potato Tuile		

SIDES

Salad		£4.50
Onion Rings		£5.50
Skinny Fries		£6.00
Sweet Potato Fries		£8.00
Halloumi Fries		£8.50
Chunky Chips		£6.50
Add Cheese £1.00		
Garlic Bread		£5.50
Add Cheese £1.00		

CLASSICS

Chicken Caesar Salad		£17.00
Lettuce, Croutons, Parmesan & Dressing		
8oz Beef Burger		£20.00
Bacon, Cheese, Classic Garnish, Coleslaw, Onion Rings & Fries		
Fish & Chips		£21.50
Chunky Chips, Garden Peas, Tartare Sauce & Burnt Lemon		
Bangkok Vegan Burger*		£23.00
*Chickpea, Red Pepper, Sweetcorn & Mixed Herb Patty, Classic Garnish & Fries		
Peri Peri Chicken Burger		£24.00
Chilli Jam, Cheese, Lettuce, Tomato, Coleslaw, Onion Rings & Fries		
10oz Sirloin Steak		£36.00
Roasted Plum Tomato, Portobello Mushroom & Fries		
Add Peppercorn Sauce for £3.50		

ALLERGY GUIDANCE

Vegetarian	Vegan
Gluten	Celery
Sesame	Peanut
Fish	Molluscs
Mustard	Dairy / Milk
Sulphites	Egg
Crustaceans	
FREE FROM	
Dairy Free Option	Dairy Free
Gluten Free Option	Gluten Free
Nut Free Option	

DESSERTS

Sorbets - 4 Scoops		£7.50
Please ask your server for the available flavours		
Ice Cream - 4 Scoops		£7.50
Please ask your server for the available flavours		
Forest Fruit Cheesecake		£11.50
Meringue, Red Berry Puree, White Chocolate Soil, Fresh Berries, Raspberry Tuile & Vanilla Ice Cream		
Sticky Toffee Pudding		£11.00
Vanilla ice cream		
Gypsy Tart		£12.00
White Chocolate Soil, Clotted Cream Ice Cream, Caramel Opaline & Butterscotch		
Coconut Key Lime Pie		£12.00
Vanilla Ice Cream, Biscoff Crumb, Meringue & Berry Puree		
Apple and Damson Crumble		£12.50
Crème Anglaise or Vanilla Ice Cream		
Milk Chocolate Mousse		£12.50
Glazed Banana, Banana Crumb, Caramac Shards & Crushed Raspberries		

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	
ASK ABOUT OUR SELECTION OF DESSERT WINES AND PORTS TO FINISH OFF YOUR MEAL IN STYLE.	

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.

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.