SPA LUNCH

2 course lunch included
add a course for £9.50

BARTON HALL HOTEL & SPA

OPENING HOURS

Monday to Thursday 12 - 5pm / 6 - 9pm
Friday & Saturday 12 - 9pm
Sunday Lunch Menu Only 12 - 5pm
Sunday evening 6pm - 8pm

SPA PACKAGE GUESTS ONLY

SOUP OF THE DAY
Warm Crusty Bread

SALT & PEPPER SQUID
Sweet Chilli Sauce &
a Wedge of Lemon

SPICED CAULIFLOWER WINGS
Red Pepper Coulis &
Herb Salad

TANDOORI CHICKEN FLAT BREAD
Herb Flat Bread, Hummus, Pickled Red Onion, Shredded Gem Lettuce & Mint Yoghurt

ROSEMARY & GARLIC CAMEMBERT
Chilli Jam & Toasted Sourdough

BRIXWORTH PATE
Red Onion Chutney,
Salad & Crusty Bread

PERI PERI CHICKEN BURGER
Chilli Jam, Cheese, Lettuce,
Tomato, Coleslaw, Onion Rings & Fries

FISH & CHIPS
Chunky Chips, Garden Peas,
Tartar Sauce & Burnt Lemon

BANGKOK VEGAN BURGER*
*Chickpea, Red Pepper, Sweetcorn & Mixed Herb Patty, Classic Garnish & Fries

CHICKEN CAESAR SALAD
Lettuce, Croutons,
Parmesan & Dressing

CAVATELLI PASTA
Spicy Tomato Sauce, Wilted Kale & Garlic Bread

GARLIC CHILLI & HOISIN TOFU
Black Sesame Julienne Vegetables, Jasmine Scented Rice, Pickled Ginger, spring Onions & *(Prawn Crackers)* *

CHICKEN MILANESE
Diced Pepper, Onion & Tomato, Rocket Salad, Parisienne Potatoes & Marinara Sauce

FOREST FRUIT CHEESECAKE
Meringue, Red Berry Puree, White Chocolate Soil, Fresh Berries, Raspberry Tuile & Vanilla Ice Cream

GYPSY TART
White Chocolate Soil, Clotted Cream Ice Cream, Caramel Opaline & Butterscotch

COCONUT KEY LIME PIE
Vanilla Ice Cream, Biscoff Crumb, Meringue & Berry Puree

ICE CREAM - 4 SCOOPS
Please ask your server for today's flavours

SORBETS - 4 SCOOPS
Please ask your server for today's flavours

ALLERGY GUIDANCE

Gluten, Vegetarian, Vegan, Dairy / Milk, Sesame, Sulphites, Soya, Fish, Molluscs, Crustaceans, Lupin, Egg, Celery, Mustard, Peanut, Nuts

FREE FROM

Dairy Free Option, Dairy Free, Gluten Free Option, Gluten Free, Nut Free Option

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.