



BARTON HALL

HOTEL & SPA









FRIDAYS ONLY – FIZZ & CHIPS

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

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
Wedge of Bread & Butter
- Beetroot & Cheese Stack    £10.50
Vegan Soft Cheese, Rosemary, Micro Herb & Beetroot Puree
- Spiced Cauliflower Wings   £12.00
Red Pepper Coulis & Herb Salad
- Brixworth Pate    £12.50
Red Onion Chutney, Salad & Toasted Bread
- Smoked Salmon   £14.00
Lemon Puree, Cucumber Ribbons, Sesame Seaweed & Micro Herb
- Salt & Pepper Squid     £13.50
Sweet Chilli Sauce & Lemon Wedge
- Rosemary & Garlic Camembert    £15.00
Chilli Jam & Toasted Sourdough



MAINS






















- Cavatelli Pasta    £21.50
Mediterranean Ragu in Spicy Tomato Sauce, Micro Herb & Garlic Bread
- Ragu Pithivier   £24.00
Roast Potatoes, Roasted Carrot, Green Beans & Vegan Pesto Cream Sauce
- Salmon Supreme     £25.00
Potato Cake, Green Beans, Honey Glazed Carrot & Lemon Beurre Blanc Sauce
- Turkey Roast     £26.00
Roast Potatoes, Roasted Honey Glazed Carrot & Parsnips, Bacon Chipolatas, Stuffing, Brussels, Green Beans, Yorkshire Pudding & Jus
- Lamb & Mint Suet    £27.00
Colcannon Mash, Tender Stem, Honey Glazed Carrot & Thyme Jus
- Chicken Mousseline     £29.00
Parma Ham, Fondant Potato, Honey Glazed Carrot, Tender Stem & Mushroom and Tarragon Sauce
- Braised Beef Cheeks    £30.00
Colcannon Mash, Tender stem, Wilted Kale, Honey Glazed Carrot & Rich Jus

SIDES


- Salad £4.50
- Onion Rings  £5.50
- Skinny Fries  £6.00
- Halloumi Fries   £8.50
- Chunky Chips  £6.50
- 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     £24.50
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


 Soya


 Lupin


 Sesame


 Peanut


 Nuts


 Fish


 Molluscs

 Crustaceans


 Mustard


 Dairy / Milk

 Egg


 Sulphites

 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
- Christmas Pudding    £10.00
Brandy Sauce & Red Currents
- Italian Coffee Cheesecake    £10.50
Chocolate Tuille, White Chocolate Crumb, Blueberries, Berry Puree & Coconut Ice Cream
- Sticky Toffee Pudding      £11.00
Vanilla ice cream (Vegan Options Available)
- Coconut Chocolate Cheesecake    £11.00
Vanilla Ice Cream, Biscoff Crumb, Fresh Strawberries, Meringue & Berry Puree
- Lemon Meringue Tart     £11.50
Raspberries, Blueberries, Raspberry Crumb & Berry Puree
- Apple & Plum Crumble    £12.00
Crème anglaise or Vanilla Ice Cream & Physalis

TEA & COFFEE

- Espresso £3.00
- Double Espresso / Espresso Based Coffees £4.50
- Hot Chocolate / Mocha £4.50
- Tea Pot £4.00
- Selection of Twining's 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.