

# SUNDAY LUNCH

Only available Sunday  
12pm - 5pm



Two Courses  
£32.50 per person

Three Courses  
£37.50 per person

## STARTERS

### Leek & Potato Soup

Sourdough Bread



### Wild Mushroom Arancini

Arrabbiata Sauce & Rocket Salad



### Ham Hock & Black Pudding Terrine

Red Onion Chutney, Mixed Leaf Salad & Toasted Bread.



### Smoked Haddock Hot Pot

Parmesan & Sourdough Bread



## MAINS

### Roast Topside Beef

Roast Potatoes, Carrot, Yorkshire Pudding & Jus



### Roast Leg of Lamb

Roast Potatoes, Carrot, Yorkshire Pudding & Jus



### Herb Crusted Cod Supreme

Parisienne Potatoes, Glazed Carrot, Seasonal Greens, Lemon & Orange Beurre Blanc



### Roasted Butternut Squash Risotto

Sage & Crispy Kale



**All Mains Served With Tender Stem & Green Beans**

**Add Cauliflower Cheese to share for 2 - £4.50**

Contains Gluten & Dairy

## DESSERTS

### Sticky Toffee Pudding

Butterscotch Sauce and Madagascan Ice Cream



### Hot Cross Bread & Butter Pudding

Orange Zest Anglaise & Fresh Strawberries



### Oreo Cheesecake

White Chocolate Soil, Clotted Cream Ice Cream & Fresh Berries



### Lemon Posset

Shortbread, Fresh Raspberries & Raspberry Crumb



### Trio of Sorbets & Ice Creams

Please ask your server for today's 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 them.

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

### 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