

# SUNDAY LUNCH

Only available Sunday  
12pm - 5pm



Two Courses  
£32.50 per person

Three Courses  
£37.50 per person

## STARTERS

Seasonal Vegetable Soup  
Sourdough Bread



Heirloom Tomato Salad

Burrata, Basil, Balsamic & Herb Oil



Lamb Kofta

Corriander Flatbread, Shredded Lettuce,  
Red Onion Salad & Minted Yoghurt



Chilli, Lime & Dill Gravlax

Whipped Feta, Beetroot Puree, Crispy  
Capers & Toasted Sourdough



## MAINS

Roast Topside Beef

Roast Potatoes, Carrot, Yorkshire  
Pudding & Jus



Honey Glazed Ham

Roast Potatoes & Yorkshire Pudding



Pan Fried Salmon

Herb Potato Cake & Sweet Chilli Cream  
Sauce



Summer Vegetable Gnocchi

Pesto Cream Sauce



## DESSERTS

Sticky Toffee Pudding

Butterscotch Sauce and Madagascar  
Ice Cream



Summer Fruit Eton Mess

Raspberry Meringue, Chantilly Cream &  
Fresh Berry Compote



Lemon & Vanilla Cheesecake

Passionfruit Coulis, Honeycomb & Fresh  
Raspberries



Chocolate Torte

Clotted Cream, Fresh Strawberries &  
Berry Coulis



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	

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

**Add Cauliflower Cheese  
to share for 2 - £4.50**  
Contains Gluten & Dairy

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

Soy

Fish

Molluscs

Crustacean

Lupin

Egg

Celery

Mustard

Peanut

Nuts

### FREE FROM

Dairy Free Option

Gluten Free Option

Gluten Free

Nut Free Option

Dairy Free