

SUNDAY LUNCH

Only available Sunday
12pm - 5pm



Two Courses
£32.50 per person

Three Courses
£37.50 per person

STARTERS

Soup Du Jour

Toasted Sourdough Bread



Brixworth Pate

Red Onion Chutney, Toasted Sourdough Bread & Dressed Leaves



Tempura King Prawns

Garlic & Herb Mayo & Crisp Leaf Salad



Heritage Beetroot Carpaccio

Whipped Feta, Watercress & Radish Salad, Sourdough Bread & Herb Oil



MAINS

Roast Topside Beef

Roast Potatoes, Carrot, Yorkshire Pudding & Jus



Pork Loin

Apple & Mint Puree, Cider Cream Sauce, Roast Potatoes & Yorkshire Pudding



Seared Tuna Loin Steak

Sweet Chilli Noodles, Pak Choi



Wild Mushroom & Lentil Pithivier

Roast Potatoes, Pesto Cream Sauce



DESSERTS

Warm Apple Crumble

Spiced Apple Gelato



Blackberry & Vanilla Cheesecake

Dark Chocolate Soil & Berry Parfait



Vanilla Berry Pavlova

Chantilly Cream & French Meringue



Cherry Chocolate Mousse

Dark Chocolate Shards & Berry Gel



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



FREE FROM

