



BARTON HALL

2 COURSE £25

SUNDAY LUNCH MENU

3 COURSE £30

- STARTER -

CHICKEN LIVER PARFAIT

BRANDY WITH BEETROOT AND HORSERADISH CHUTNEY & TOAST
(G, EG, D, N, SP)

LEEK & POTATO SOUP

RAREBIT ON TOAST
(G, D, V)

CORNISH MACKEREL PATE WITH APPLE

PICKLED CUCUMBER & SOURDOUGH
(G, F, D, SP)

- MAIN COURSE -

HEREFORD SIRLOIN OF BEEF

FENNEL ROASTED CARROT AND PARSNIPS BUTTERED GREENS, ROASTED
POTATOES, YORKSHIRE PUDDING AND SERVED WITH BEEF JUS
(G, SP)

ROLLED & ROASTED BELLY OF PORK

SPICED BRAISED RED CABBAGE, ROASTED CARROT AND PARSNIPS,
SERVED WITH NATURAL PORK JUS (G, D, SP)

BUCKWHEAT RISOTTO

JERUSALEM ARTICHOKES, SAUTE MUSHROOMS, PICKLED RED ONION AND
ARTICHOKE CRISPS. (DF, GF, SP)

ROASTED HERB FED CHICKEN

FENNEL ROASTED CARROT & PARSNIPS, BUTTERED GREENS, ROASTED POTATOES,
YORKSHIRE PUDDING AND SERVED WITH CHICKEN JUS
(G, D, SP)

- DESSERT -

TRADITIONAL SPOTTED DICK

CREME ANGLAISE AND SALTED CARAMEL (G, D)

CLASSIC LEMON TART & MANGO SORBET

(G, D)

APPLE & BLACKBERRY CRUMBLE

VANILLA ICE CREAM

(G, D)

ICE CREAM OR SORBET

ASK SERVER FOR OUR FLAVOURS TODAY

(D, DFOA, GF, V, VEOA)

G-CONTAINS GLUTEN

GF- GLUTEN FREE

V-VEGETARIAN

SF- SHELLFISH

D- DAIRY

DF- DAIRY FREE

EG- EGG

N-NUTS

F- CONTAINS FISH

M- CONTAINS MUSTARD

SP-SULPHATES

GFOA- GLUTEN FREE OPTIONS AVAILABLE

VEOA-VEGAN OPTIONS AVAILABLE

DFOA- DAIRY FREE OPTIONS AVAILABLE