

OPEN

Monday to Thursday 12 - 3pm / 6 - 9pm
Friday & Saturday 12 - 9pm
Sunday 12 - 8pm



BARTON HALL HOTEL & SPA

SMALL PLATES

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| Soup of the day with bread & butter v | £8 |
| Hot smoked salmon Saint Jacques Dressed leaves, bread & butter | £9 |
| Sundried tomato & mozzarella arancini v Mariana sauce, dressed rocket | £9 |
| Scotch egg | £10 |
| Apple & onion puree, peppercorn sauce | £9 |
| British baron bigod and potato bon bons Spiced bacon chutney, rockette | £9 |
| Chicken & ham hock terrine Beetroot, red pepper coulis, pickled shallots | £9 |
| Chilli spiced lentil cake v Sautée mushrooms, crispy tofu | £11 |
| Confit duck leg | £12 |
| Mango & coriander salad, bok choy, bean sprouts, sesame | |

SHARING BOARDS (2-3 people)

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| Seafood platter | £28 |
| Soft shell crab, blanched whitebait, king prawns calamari, hot smoked salmon, sourdough bread | |
| Baked Camembert v Chilli chutney, sourdough bread | £16 |
| Charcuterie board Cured meats, soft cheese, olives, gherkins, stuffed peppers, dipping oil, artichokes, sourdough bread | £20 |

LARGE PLATES

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| Lamb & mint suet pudding Buttered savoy cabbage, chive mash potato | £26 |
| Pan fried seabass Turmeric roasted new potatoes, tarragon & lemon cream sauce | £25 |
| Thai green vegetable curry v Aromatic rice, naan bread, prawn crackers Add : Breast of chicken £4. King prawns £5 | £18 |
| Wild mushroom & feta parcel v Spinach, roasted beetroot, basil pesto | £20 |
| Belly pork Black pudding, braised red cabbage, roasted carrots, cider jus | £24 |
| Surf & turf 6oz sirloin, garlic king prawns, pomme frites, mushroom, tomato | £35 |
| Add : Peppercorn / stilton sauce / chili compound butter £3 | |
| Classic Barton Beef Cheeseburger | £16 |
| Grilled Aberdeen Angus pattie, cheddar cheese, mayonnaise, red onion, pickles, lettuce, tomato slice | |
| Add : Aberdeen Angus pattie £4 Smoked streaky bacon £3 | |



**THURSDAY & FRIDAY
AT VINES**

THURSDAY STEAK NIGHT
2 steak dishes and 2 glasses of house
wine from £40

FRIDAY FIZZ & CHIP NIGHT
2 Fish & Chips and 2 glasses of fizz £40

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| Fish & Chips Beer battered fish, chips, mushy peas, tartar sauce | £18 |
| Caesar salad v Lettuce, parmesan, bread croute, caesar dressing | £13 |
| Add : Breast of chicken £4 Flaky Scottish hot smoked salmon £3 Halloumi v £3 | |
| Moules mariniere Steamed mussels, fresh herbs, sourdough bread | £18 |
| Superfood salad vegan Served with wilted kale, spinach, roasted squash, red peppers, red onions, pomegranate, quinoa, toasted walnut & pomegranate seeds, homemade lemon vinaigrette | £16 |
| Add : Breast of chicken £4 Flaky Scottish hot smoked salmon £3 Halloumi v £3 | |

SIDES

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| Side salad vegan | £4 |
| Truffle chips v | £6 |
| Sourdough bread & butter v | £5 |
| Hand cut chips vegan | £4 |
| Pomme puree v | £4 |
| Seasonal Vegetables vegan | £4 |
| Macaroni Cheese v | £5 |

SWEET PLATES

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| Chocolate nemesis v Vanilla crème fraiche | £9 |
| Sticky toffee pudding v Butterscotch sauce, vanilla ice cream | £9 |
| Blood orange posset v Served with a shortbread | £9 |
| Apple & berry strudel v Crème Anglaise | £9 |
| Trio of ice creams or sorbets vegan | £8 |
| Selection of artisan cheeses v Celery, grapes, chutney, crackers | |
| Selection of two cheeses | £13 |
| Selection of four cheeses | £17 |

Please ask your server for current selection

COFFEE & TEA'S

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| Espresso | £4 |
| Americano / Flat white / Latte / Cappuccino | £4.5 |
| Hot Chocolate | £4.5 |
| Hoogly Tea Pot English Breakfast / Earl Grey / Green Tea Chill Out Mint / Cosy Chamomile / Lemon & Ginger Berrylicious / Citrus Bloom | £4 |
| Liquor Coffee | £8 |
| Baileys / Tia Maria / Jamesons / Absolute Vodka | |

**ASK ABOUT OUR SELECTION OF DESSERT WINES
AND PORTS TO FINISH OFF YOUR MEAL IN STYLE.**