

## OPENING HOURS

Monday to Thursday 12 - 5pm / 6 - 9pm  
Friday & Saturday 12 - 9pm  
Sunday Lunch Menu Available on Sunday



## SMALL PLATE

<b>Soup of the Day</b>  	£7.50
Warm wedge of sourdough bread & butter	
<b>Torched Mackerel</b>  	£13.00
Roasted peaches, beetroot puree, seaweed, nasturtium leaves, herb oil	
<b>Ham Hock Terrine</b>   	£11.50
Red onion chutney, salad, crusty bread & butter	
<b>Coquille saint Jacques</b>   	£14.00
Scallops, spinach, bechamel, crusty bread	
<b>Vegan Wild Mushroom Fricassee</b>    	£12.00
Truffle toast & pea shoots	
<b>Whipped Goat's Cheese</b>    	£10.00
Roasted figs, chilli jam, walnuts & honey	
<b>Heritage Tomato &amp; Burrata Salad</b>    	£12.00
Pomegranate seeds, honey mustard dressing, basil leaves	
<b>Asian Chicken Spring Roll</b>  	£13.00
Kimchi & plum sauce	


## SIDES

<b>8 Halloumi Fries</b>	£8.50
<b>Garlic Bread</b>	£5.50
<b>Cheesy Garlic Bread</b>	£6.50
<b>Onion Rings</b>	£5.00
<b>Chunky Chips</b>	£5.00
<b>Skinny Fries</b>	£4.50

## NIBBLES

<b>Nori crackers with Tartar sauce</b>	£6.50
<b>Breaded calamari with sweet chilli</b>	£8.00
<b>Diced chorizo with a balsamic glaze</b>	£9.00
<b>Blanchbait with garlic mayo</b>	£8.50
<b>Sourdough bread with olive oil &amp; balsamic glaze</b>	£5.00
<b>Marinated olives, feta and sundried tomatoes</b>	£7.50










## LARGE PLATE

<b>Roasted Belly Pork</b>  	£24.50
Sweetcorn puree, tender stem, balsamic glazed shallots, cider jus	
<b>Pan Fried Cod Supreme</b>  	£25.00
Bok choy, coconut, turmeric chilli broth Parisian potatoes, rice cracker	
<b>Pan Fried Lemon Sole</b>   	£27.50
New potatoes, caper butter, green beans	
<b>10oz Sirloin Steak</b> 	£32.50
Garlic butter, pomme frites & roasted tomatoes, onion rings	
<b>Braised Short Rib of Beef</b>  	£30.00
Maple, pumpkin & paprika puree, saute potatoes	
<b>Beer Battered Haddock</b>   	£20.00
Chips, garden peas & tartare sauce	
<b>Classic Beef Burger</b>  	£19.00
Smoked Bacon, mature cheddar, skinny fries, onion rings and coleslaw	
<b>King Prawn &amp; Cod Supreme</b>  	£28.50
Vegetable curry, scented rice and prawn crackers	
<b>Pea &amp; Shallot Ravioli</b> 	£22.50
Garlic & spinach vegan cream, crispy kale, herb oil	
<b>Roasted Pumpkin</b> 	£23.50
Spinach, peppers & courgette Pithivier, chive mash, pesto cream, tender stem	
<b>Roasted Garlic Chicken Supreme</b>  	£24.50
Chive & parsley potato cake, honey mustard jus, tender stem, roasted carrots	

## SALADS

<b>Chicken Caesar Salad</b>  	£15.50
Baby gem, crutons and caesar dressing	
<b>Greek Salad</b>   	£13.50
Feta, olives, tomatoes, cucumber and red onions	
<b>Waldorf Salad</b>    	£14.50
Celery, walnuts, apples, baby gem, stilton and grapes	





## BIGGER PLATE

<b>Charcuterie Plate</b>   	£22.50
Mixed meats, bocconcini, pickles, bread & olives	
<b>Mixed Grilled Vegetable Plate</b>   	£21.00
Hummus, warm bread, oil & balsamic	
<b>Fish Platter</b>   	£22.50
Squid, hot smoked salmon, blanchbait, smoked salmon mousse, warm bread, lemon wedge, sweet chilli sauce	
<b>Moroccan Spiced Lamb Shawarma</b>   	£23.50
Mint yoghurt & hummus, pickled red onion, cucumber ribbons, shredded Iceberg lettuce, khobez bread, spiced fries	





















## ALLERGY GUIDANCE

 Vegetarian	 Vegan
 Gluten	 Celery
 Sesame	 Peanut
 Fish	 Molluscs
 Mustard	 Dairy / Milk
 Sulphites	 Egg

## FREE FROM

 Dairy Free Option	 Dairy Free
 Gluten Free Option	 Gluten Free
 Nut Free Option	

## DESSERTS

<b>Strawberry &amp; Mango Tart</b>   	£10.50
With vanilla ganache	
<b>Classic Chocolate Glazed Tiramisu</b>   	£10.00
With Italian coffee ice cream	
<b>Sticky Toffee Pudding</b>   	£10.00
With butterscotch & salted caramel ice cream	
<b>Vegan Raspberry &amp; Lemon Mousse</b>  	£10.50
With French meringue	
<b>Coconut Sponge</b>   	£10.50
Crunchy black sesame honey, pomegranate, granola, mango ice cream	
<b>Artisan Cheese Board</b>   	£15.50
Grapes, celery, biscuits, cheddar, brie, goats' cheese, and stilton	
<b>Add a glass of Port for an additional £5.35</b>	
<b>Trio of Ice Creams</b>   	£7.50
Please ask your server for today's flavours	
<b>Trio of Sorbets</b> 	£7.00
Please ask your server for today's flavours	

## COFFEE & TEA'S

<b>Espresso</b> £4.00
<b>Americano / Flat White / Latte / Cappuccino</b> £4.50
<b>Hot Chocolate / Mocha</b> £4.50
<b>Tea Pot</b> £4.00
<b>Selection of Twinings Tea</b> £4.00
<b>Liqueur Coffee</b> £8.00
<b>Baileys / Tia Maria / Jamesons / Brandy</b>
<b>ASK ABOUT OUR SELECTION OF DESSERT WINES AND PORTS TO FINISH OFF YOUR MEAL IN STYLE.</b>

Afternoon Tea is available Monday to Saturday 12-4:30 from £25 per person. A British tradition of sandwiches, pastries and cakes – all the good stuff!  
For an extra £5 per person, you can upgrade to our Sparkling Afternoon Tea, which adds a glass of prosecco each.  
All Afternoon Tea bookings will need to be pre-paid, giving a minimum of 48 hours' notice.

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 source 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.