




























OPENING HOURS

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

SMALL PLATE

Soup of the Day 	£7.50
Warm wedge of sourdough bread & butter	
Pan Seared Pigeon Breast   	£12.50
Pearl barley, smoked jus, nasturtium leaves straw potatoes	
Cauliflower Pannacotta    	£13.00
Roasted walnuts, compressed celery, poppy seeds, harissa pepper coulis	
Goats Cheese Bon Bons    	£11.50
Chilli & tomato puree, rocket & charred peach salad, herb oil	
Curried Scotch Egg   	£13.50
Crispy potatoes, curry sauce, chopped coriander	
Beetroot & Vegan Soft Cheese Terrine  	£13.00
Crushed walnuts, frisee, apple sticks, crusted bread	
Beef Carpaccio   	£15.00
Fresh micro Basil, parmesan, herb oil	
Sticky Honey, Barbeque & Sesame Chicken   	£13.00
Chorizo bao buns, Thai veg, chilli	
Gin, Juniper & Lemon Salmon Gravavlax    	£14.00
Lemon mayo, frisee & fennel salad, toasted croutes	

SIDES

8 Halloumi Fries	£9.00
Garlic Bread	£5.50
Cheesy Garlic Bread	£6.50
Onion Rings	£5.00
Chunky Chips	£5.00
Skinny Fries	£4.50










NIBBLES

Breaded calamari with sweet chilli	£9.00
Blanchbait with lemon mayo	£8.50
Sourdough bread with olive oil & balsamic glaze	£6.00
Marinated olives, feta and sundried tomatoes	£8.50

LARGE PLATE

Lamb Shepherd's Pie   	£26.50
Chive mash, green beans, roasted carrots, rosemary jus	
Beef Bourguignon   	£28.00
Lemon thyme roasted diced potatoes, chestnut & shimeji mushrooms, silver skin onions	
Herb Crusted Lamb Rump   	£30.00
Pea & mint puree, fondant potato, tender stem, red wine jus	
Chicken & Leek Suet Pudding   	£26.50
Chive mash, buttered savoy cabbage, jus	
Classic Beer Battered Haddock   	£20.00
Chips, mushy peas, tartar sauce, burnt lemon	
6oz Barton Burger   	£19.00
Smoked bacon cheddar cheese salad garnish	
10oz Sirloin Steak   	£32.50
Classic garnish	
Curried Cod Cheeks   	£28.00
Medley veg, Fish velouté, rice crackers	
Asian Inspired Whole Seabass   	£27.00
Stuffed with aromats served with scented rice & spicy satay sauce	
Garlic & Herb Butter Spatchcock Chicken   	£26.00
Sauté potatoes, tender stem, chicken jus	
Pea & Goats Cheese Risotto (voa)   	£18.50
Garden pea's, pea puree, goats' cheese & pea shoots, risotto	
Basil Gnocchi  	£19.50
Chargrilled vegetables, split cream & spinach sauce, crispy kale	
Classic Chicken Caesar Salad   	£15.50
Baby gem, croutons and caesar dressing	

12 INCH WRAPS

Lamb Shawarma Khobez   	£24.50
Bread, mint yoghurt, shredded lettuce, pickled red onion, cajun fries & coleslaw	
Tandoori Spiced Chicken   	£23.50
Burnt onions, confit peppers, ice-berg lettuce, spicy chilli sauce, cajun fries & coleslaw	
Tempura Marinated Halloumi   	£21.50
Sweet chilli mayo, ice-berg lettuce, confit peppers, pickled red onion, cajun fries & coleslaw	

DESSERTS

Dark Forest Fruit & Cinnamon Apple Crumble   	£10.00
Crème anglaise	
Biscoff Cheesecake   	£10.50
Salted caramel ice cream, Biscoff crumb	
Sticky Toffee Pudding   	£10.50
Vanilla ice cream	
Vegan Vanilla Pannacotta  	£10.00
Mixed berries & basil compote, vegan meringue	
Cherry Chocolate Delice  	£12.00
Fresh Kirsch cherries, Madagascar vanilla ice cream	
Artisan Cheese Board   	£15.00
Grapes, celery, biscuits, cheddar, brie, goats' cheese, and stilton	
Add a glass of Port for an additional £5.35	
Orange Crème Brûlée   	£10.50
Orange shortbread	
Trio of Ice Creams  	£8.00
Please ask your server for today's flavours	
Trio of Sorbets 	£7.50
Please ask your server for today's flavours	

COFFEE & TEA'S

Espresso	£3.00
Double Espresso / Americano / Flat White / Latte / Cappuccino	£4.50
Hot Chocolate / Mocha	£4.50
Tea Pot	£4.00
Selection of Twinings Tea	£4.00
Liqueur Coffee	£8.00
Baileys / Tia Maria / Jamesons / Brandy	
ASK ABOUT OUR SELECTION OF DESSERT WINES AND PORTS TO FINISH OFF YOUR MEAL IN STYLE.	

ALLERGY GUIDANCE

 Vegetarian  Vegan

 Gluten  Celery  Soya  Lupin

 Sesame  Peanut  Nuts

 Fish  Molluscs  Crustaceans

 Mustard  Dairy / Milk  Egg

 Sulphites

FREE FROM

 Dairy Free Option  Dairy Free

 Gluten Free Option  Gluten Free

 Nut Free Option

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.