



Sunday Menu

Only available Sunday
12pm - 5pm



VINES
RESTAURANT & BAR

**Two Courses -
£27.50 per person**

**Three Courses -
£32.50 per person**

Starters

Soup of the Day

With warm crusty sourdough
bread & butter

Chicken & Chorizo Bao

Bao Buns

Dressed in a leaf salad and sticky
BBQ sauce

Goats Cheese Bon Bons

Smoked Salmon

With lemon mayo, frisée leaves,
crispy capers and herb oil

Mains

Nut Roast

With roast potatoes & savoury
gravy

Topside Beef

Served with Yorkshire pudding,
roast potatoes & rich roast gravy

Roasted Pork Loin

Served with Apple sauce, roasted
potatoes & cider cream sauce

Pan Fried Seatrout

Served with supreme pea risotto,
crispy kale & tender stem broccoli

*All roast dinners are served with Roasted
carrots, Green beans & Tender stem broccoli.*

Add Cauliflower Cheese at £3.50 (serves 2)

Desserts

Gypsy Tart Crème Fraiche

Apple & Berry Crumble

Crème Angaise

Chocolate Delice, Kirsch

Cherry & Vanilla Ice-Cream

Vegan Key Lime Pie

Trio of Sorbets & Ice Creams

Please ask your server for
today's flavours



BARTON HALL HOTEL & SPA



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.