

SUNDAY LUNCH

Only available Sunday
12pm - 5pm



Two Courses
£32.50 per person

Three Courses
£37.50 per person

STARTERS

Seasonal Vegetable Soup
Sourdough Bread



Heirloom Tomato Salad
Burrata, Basil, Balsamic & Herb Oil



Lamb Kofta
Corriander Flatbread, Shredded Lettuce,
Red Onion Salad & Minted Yoghurt



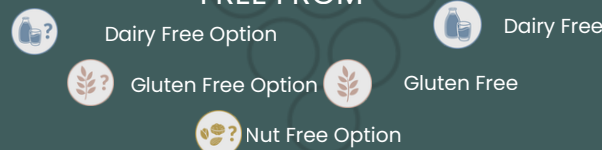
Chilli, Lime & Dill Gravlax
Whipped Feta, Beetroot Puree, Cripsy
Capers & Toasted Sourdough



ALLERGY GUIDANCE



FREE FROM



MAINS

Roast Topside Beef
Roast Potatoes, Carrot, Yorkshire
Pudding & Jus



Honey Glazed Ham
Roast Potatoes & Yorkshire Pudding



Pan Fried Salmon
Herb Potato Cake & Sweet Chilli Cream
Sauce



Summer Vegetable Gnocchi
Pesto Cream Sauce



**All Mains Served With Tender
Stem & Green Beans**

**Add Cauliflower Cheese
to share for 2 - £4.50**
Contains Gluten & Dairy

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.

DESSERTS

Sticky Toffee Pudding
Butterscotch Sauce and Madagascan
Ice Cream



Summer Fruit Eton Mess
Raspberry Meringue, Chantilly Cream &
Fresh Berry Compote



Lemon & Vanilla Cheesecake
Passionfruit Coulis, Honeycomb & Fresh
Raspberries



Chocolate Torte
Clotted Cream, Fresh Strawberries &
Berry Coulis



Trio of Sorbets & Ice Creams
Please ask your server for today's
flavours



TEA & COFFEE

Espresso	£3.00
Double Espresso / Espresso Based Coffees	£4.50
Hot Chocolate / Mocha	£4.50
Tea Pot	£4.00
Selection of Twinings Tea	£4.00
Liqueur Coffee	£10.00
Baileys / Tia Maria / Jamesons / Brandy	