

SUNDAY EVENING

SERVED 6PM-8PM SUNDAYS



BARTON HALL HOTEL & SPA

OPENING HOURS

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

STARTERS

SOUP OF THE DAY

Warm Crusty Bread



£8.00

BRIXWORTH PATE

Red Onion Chutney,
Salad & Crusty Bread



£12.00

WILD MUSHROOM ARANCINI

Tarragon & Garlic Cream Sauce



£13.50

CITRUS CURED SALMON

Citrus Peel, Cucumber



£14.00

Ribbons, Lemon Wedge, Herb Oil & Rocket Salad

MAINS

LAMB LIVER

Mashed Potatoes, Sautéed Kale,
Red Wine Shallots & Jus



£25.00

SMOKY TEXAN PORK BELLY TACOS

Red Pepper, Onion & Chilli Sauté,
Red Cabbage & Apple Slaw & Cajun Fries



£26.50

STEAK OR PRAWN TERIYAKI NOODLES

Vegetables & Prawn Crackers



£27.50

8OZ BEEF BURGER

Bacon, Cheese, Classic Garnish,
Coleslaw, Onion Rings & Fries



£19.50

FISH & CHIPS

Chunky Chips, Garden
Peas, Tartar Sauce & Burnt Lemon



£21.00

BANGKOK BAD BOY BURGER

Classic Garnish & Fries



£23.00

PERI PERI CHICKEN BURGER

Chilli Jam, Cheese, Lettuce, Tomato,
Coleslaw, Onion Rings & Fries



£23.50

10OZ SIRLOIN STEAK

Roasted Vine Tomato,
Onion Rings & Fries - Add Peppercorn Sauce for £3.50



£35.00

DESSERTS

TRIO OF SORBETS

Please ask your server for today's flavours



£7.50

TRIO OF ICE CREAMS

Please ask your server for today's flavours



£8.00

BLOOD ORANGE POSSET

Shortbread



£10.00

STICKY TOFFEE PUDDING

Vanilla ice cream



£11.00

CHEESECAKE OF THE DAY

Please ask your server for
today's flavour and garnishes



£11.00

CHOCOLATE MINT DELICE

Chocolate Crumb



£12.00

CHEESE BOARD SELECTION

Selection of Cheeses, Crackers,
Grapes, Celery & Chutney



£15.00

Add a glass of Port for an additional £6

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

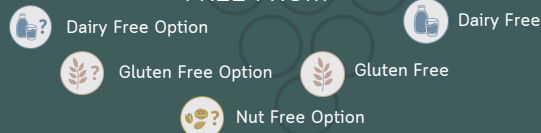
Baileys / Tia Maria / Jamesons / Brandy

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

ALLERGY GUIDANCE



FREE FROM



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.