SUNDAY LUNCH

Only available Sunday
12pm - 5pm

BARTON HALL
HOTEL & SPA

Two Courses
£32.50 per person

Three Courses
£37.50 per person

STARTERS

Soup Of The Day
Crusty Bread & Butter

Whitebait
Sweet Chilli Mayonnaise, Lemon Wedge

Brixworth Pate
Red Onion Chutney & Toasted Bread.

Beetroot, Tomato & Violafe Stack
Balsamic Glaze & Micro Herbs

MAINS

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

Lemon & Garlic Chicken Supreme
Roast Potatoes, Carrot, Yorkshire Pudding & Jus

Fishcake Of The Day
Roasted Carrot & Sweet Chilli Cream Sauce

Ragu Pithivier
Roast Potatoes, Carrot & Vegan Pesto Cream Sauce.

All Mains Served With Tender Stem & Green Beans

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

DESSERTS

Sticky Toffee Pudding
Butterscotch Sauce, Madagascan Ice Cream

Biscoff Cheesecake
Biscoff Crumb & Salted Caramel Ice Cream

Chococlate Bread & Butter Pudding
Madagascan Vanilla Ice Cream

Lemon & Vanilla Cheesecake
Lemon Sorbet

Trio of Sorbets & Ice Creams
Please ask your server for todays 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 **Baileys / Tia Maria / Jamesons / Brandy**	£10.00

ALLERGY GUIDANCE

Gluten, Vegetarian, Vegan, Dairy / Milk, Sesame, Sulphites, Soya, Fish, Molluscs, Crustaceans, Lupin, Egg, Celery, Mustard, Peanut, Nuts

FREE FROM

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

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.