

Bartellas

Sunday lunch from 12midday – 4.00pm (last orders)

Starters – all at £5.00

Chef's seasonal soup, *crusty roll* (v)

Warm salad of goat's cheese (v)

red onion marmalade

Grilled halloumi cheese (v)

tomato & olive salad

Smooth parfait of chicken livers

homemade chutney, toasted brioche

Spiced avocado pear

prawns, cashew nuts, pineapple, spiced mayonnaise

Oak smoked salmon

beetroot salad, horseradish dressing

Tempura of King prawns or vegetables (v)

homemade chilli jam

Main Courses – all at £13.95

Traditional roast beef

roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy

Roasted rump of lamb

spring onion mash, savoy cabbage, redcurrant & rosemary jus

Vine tomato & courgette crumble (v)

medley of green vegetables

Breast of free range chicken

creamy bacon & mustard sauce, sauté potatoes, seasonal vegetables

Belly of pork

crackling stick, bubble & squeak croquettes, baby carrots, red wine jus

Beer battered fish

crushed peas, fat chips, homemade tartare sauce

Seared Scottish salmon

puttanesca style (tomato sauce, olives, garlic, capers, chillies), mixed leaf & herb salad

Desserts – all at £4.00

Steamed syrup pudding, *English custard*

Lemon cheesecake, *caramelised oranges, orange sherbet*

Chocolate, hazelnut & salted caramel mousse, *clotted cream*

Treacle tart, *pistachio ice cream*

Vanilla panna cotta, *strawberry compote*

Selection of ice creams or fruit sorbets

British & Continental cheeses, *homemade chutney* - £2 supplement

**Special dishes available
every Sunday – please see
our Sunday Specials' card.**

Before ordering please speak to our staff if you have a food allergy or intolerance.

A 10% discretionary Service Charge will be added to your total food & drinks bill which is then distributed amongst the staff that have served you. For parties of **10 or more this Service Charge is obligatory.**

All our prices include VAT at the current rate.