

# Barton's Mill

## *Pub and Dining*

### *While you wait*

Mixed marinated olives with sun-blushed tomatoes and feta - v	4.75
Baked focaccia with pesto and olive oil - v	4.75
Smashed avocado, chilli, coriander and toasted almonds with toasted bread - v	5.25
Crab dip with flatbread	6.00
Cotswold Salami, smoked whipped lardo, toasted bread and olives	6.25

---

### *Starters*

Homemade soup of the day with rustic bread - v	6.25
Roasted squash and courgette risotto with crispy kale and hard Italian style vegetarian cheese - v	6.75
Chicken tikka skewer on a Bombay potato, cashew nut and carrot salad with raita	7.50
Thai style crab cake with sweet chilli dressing on crispy fried greens	7.50
Seared scallops on cauliflower purée with crisp pancetta and toasted pistachios	11.00

---

### *To Share*

Cheese ploughman's with Cheddar, Stilton and Brie served with tomato, pickle, apple and rustic bread - v	13.00
Baked Gorgonzola cremosa with pear wedges, rosemary, olive oil and sea salt focaccia	13.75
Cotswold rare breed plate of cured pig and salami with olives, cornichons, smoked whipped lardo and rustic bread	15.50
Cornish Smoked Fish Board - with mackerel, trout and oak smoked salmon with beetroot and horseradish chutney, grilled lemon, rustic breads and tarragon butter	17.00

---

### *Mains*

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	13.50 / 8.50
King prawn, red chilli, lemon and dill risotto with crispy rocket	13.00
Roasted cauliflower and potato curry, brown rice, chapati and coconut raita - v	12.00 / 8.50
Walter Rose handmade butcher's sausages on creamy mashed potato, onion gravy and seasonal greens - <i>please ask for today's flavours</i>	13.50 / 8.50
Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	14.50 / 8.50
Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	13.75
Pie of the day with seasonal vegetables, creamy mashed potato and gravy	14.50
Chargrilled pork rib eye steak with apple fritters, dauphinoise potatoes, seasonal greens and cider sauce	14.50
Chicken breast stuffed with spinach and smoked cheese wrapped in pancetta served with fondant potato and a white wine and mushroom sauce	15.00
Caesar salad of romaine lettuce, croutons, hard Italian style vegetarian cheese and free-range egg - v	12.50 / 8.50

*Add free-range grilled chicken breast and crispy pancetta for an extra 4.50*

## Sides

Beer battered onion rings - v	3.75	Chips - v	3.75
Rustic garlic bread - v	4.00	Cheesy chips - v	4.75
Rustic garlic bread with cheese - v	5.00	Creamed garlic spinach - v	3.50
Seasonal vegetables - v	3.75		

## Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Smashed avocado, spinach, lime, coriander, tomato and chilli jam - v	7.25
Brie, bacon and cranberry	7.50
Wiltshire ham and double Gloucester cheese with vine tomato and watercress	7.50
Our own fish fingers with gem lettuce and tartare sauce	7.00
Crayfish and crab with lemon and herb mayonnaise	7.50
Grilled chicken with a spiced curry mango yogurt	7.50

## Puddings

All puddings 6.50

Lemon meringue parfait, fresh raspberries and shortbread crumb - v
Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet - v
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
Chocolate brownie with crushed walnuts, vanilla ice-cream and chocolate sauce - v
Affogato - vanilla ice-cream topped with an espresso and pistachio shortbread - v
Seasonal homemade cheesecake with fruit compote - v
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.00
--	------

## Hot Drinks

Americano	3.25	Double espresso	3.00
Cappuccino	3.25	Flat white	3.25
Latte	3.25	Hot chocolate	3.50
Espresso	2.50	Pot of tea	3.00

**Seasonal daily specials are always available ask us for more details**

### Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.

OCT18\_WWM321

**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

