

Barton's Mill

Pub and Dining

GLUTEN FREE MENU

While you wait

Mixed marinated olives with sun-blushed tomatoes and feta - v	4.75
Baked bread with pesto and olive oil - v	4.75
Smashed avocado, chilli, coriander and toasted almonds with toasted bread - v	5.25
Crab dip with toasted bread	6.00

Starters

Homemade soup of the day with toasted 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

Baked Gorgonzola cremosa with pear wedges, rosemary, olive oil and toasted bread	13.75
Cornish Smoked Fish Board - with mackerel, trout and oak smoked salmon with beetroot and horseradish chutney, grilled lemon, toasted 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
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
Chicken breast stuffed with spinach and smoked cheese wrapped in pancetta served with fondant potato and a white wine and mushroom sauce	15.00

(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.



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 with fresh raspberries - v
Vanilla crème brûlée with 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 - 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 oat biscuits, apple, grapes, celery and chutney	9.00
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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
