

Barton's Mill

Pub and Dining

While you wait

Sapori green olives - vg	4.95
Smoked salmon mousse with flatbread	5.50
Rustic bread with selection of flavoured butters	4.95

Starters and Sharers

Asian crab cakes on an oriental salad with a soy dipping sauce	8.95
Seared scallops with kohlrabi and apple slaw, sweet cider sauce and pea cress	10.95
Smoked chicken with baby leaf spinach, raspberries, raspberry vinegar and toasted pine nuts	8.25
Chargrilled aubergine salad with lemon, mint, chickpea and garden peas - vg	6.75
Homemade soup of the day with rustic bread - v	6.25
Vegan sharing board of sapori olives, toasted flatbread, charred cauliflower, padrón peppers and herb polenta chips - vg	15.95
Trio of British cheeses Old Winchester, Dorset Blue Vinney and Somerset Brie with balsamic onions, chutney and homemade soda bread - v	13.95
Fish sharing board of smoked salmon, tiger prawns, salt and pepper squid, beer battered fish goujons served with tartare sauce and grilled lemon	18.50

Mains

Homemade beef burger topped with Dorset Blue Vinney, crispy pancetta on a seeded bun, romaine lettuce, crispy onions with chips and spicy tomato chutney	13.75
Fish of the day in a Wadworth 6X Gold beer batter served with chips, homemade mushy peas and tartare sauce	14.50 / 9.50
Pie of the day served with seasonal greens, creamy mashed potatoes and gravy	14.50
Honey and mustard glazed home-cooked ham with free-range fried duck egg, confit tomato and sauté potatoes	13.50
Mushroom and beetroot burger with lettuce, tomato, red onion and gherkin on a ciabatta bun, mayo and chips - vg	13.75
Split pea dahl with vegetable bhaji, garlic and coriander flatbread and smoky aubergine dip - vg	12.95 / 8.50
Thyme scented chicken served with braised red chicory, peas, capers and garlic crushed potatoes	15.75
Cod, tiger prawn and crab linguine in a chilli tomato sauce with parmesan dressed rocket	15.95
Caprese salad of heritage tomatoes, mozzarella and rocket with balsamic dressing - v	11.95 / 8.25
Butcher's sausages on creamy mashed potatoes with seasonal greens and red onion gravy - <i>please ask for today's flavour</i>	13.50 / 8.95

Sides

Beer battered onion rings - v	4.00	Chips - v	3.75
Heritage tomato salad - v	4.50	Rustic garlic bread - v	4.25
House salad - v	3.75	Rustic garlic bread with cheese - v	5.25
Wilted greens - v	4.00		

Sandwiches and Bagels

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

Fish goujons with lettuce and tartare sauce	7.95
Pastrami, emmental cheese and dill pickle bagel	9.75
Smoked salmon, cream cheese and dill pickled cucumber bagel	8.95
Free-range boiled egg with watercress, black pepper and chive mayonnaise - v	6.95

Puddings

All puddings 6.75

Chocolate brownie with chocolate sauce and vanilla ice-cream - v	
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v	
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v	
Tropical pavlova with mango, pineapple, kiwi cream and frozen yoghurt - v	
Lemon curd and coconut cheesecake with a raspberry coulis - v	

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.25
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Hot Drinks

Americano	3.00	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.75	Speciality tea	3.10
Double espresso	3.25	Mocha	3.50

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

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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.

