



BARTONS MILL

Refreshers

Why not try one of our refreshing cocktails,
British Royale, Aperol Spritz or Negroni
the perfect start to your meal.

Nibbles

Edamame beans with soy ginger and sesame - vg 4.95
H'made houmous, marinated olives, pitta bread - vg 4.95
Baked focaccia with olive oil and balsamic vinegar - v 4.95

To Start

Baked honey feta on a warm potato, black olive and roasted pepper salad with basil oil - v 7.50
Soup of the day with a warm mini loaf - v 6.25
Severn and Wye Oak smoked salmon on a spring onion rösti with capers, lemon and watercress oil - 9.50
Roast pear wrapped in Prosciutto ham with burrata and pomegranate molasses - 7.50
Tian of avocado and sun-dried tomato with basil oil and balsamic dressing - vg 7.95

To Follow

Braised short rib of beef with parmesan and mustard mash, roasted heritage carrots and wild mushroom jus - 20.50
Chicken nduja Milanese in a crispy panko parmesan crumb served with garlic buttered mixed greens,
sage roasted potatoes and a lemon crème fraîche - 14.95
Grilled salmon and coriander crust served with sweet potato fondant and a curried mussel broth - 18.50
Butter bean, chestnut, parsnip and shallot casserole served with lemon and thyme polenta,
seasonal vegetables and roast potatoes - v 11.50
Braised shoulder of lamb, lamb cutlet and faggot with dauphinoise potatoes, wilted greens and a mint jus - 19.95
Meatless moussaka with layers of aubergine, tomato, soya mince and cashew nut sauce
baked in the oven served with a raw vegetable and fresh herb salad - vg 14.50
8oz Walter Rose rib-eye steak served with slow-roasted tomato, mushrooms, dressed salad and chips - 23.95

Wadworth 6X Gold battered onion rings - v 4.00
Roasted root vegetables - v 4.00

Rocket, sun-kissed tomato
and garlic croutons salad - v 4.50
Chips - v 3.75

To Finish

Selection of British cheeses with sourdough crackers, celery and quince jelly - 9.25
Toffee apple crumble with Crème Anglaise - v 6.75
Gin and rhubarb cheesecake with ginger ice-cream - v 6.75
Baked chocolate mousse with a berry compote and crème fraîche - v 6.75
Coffee panna cotta with hazelnut praline - 6.75

