

**Bartons Mill**  
*Pub and Dining*

**PUB MENU**

## WHILE YOU WAIT

Edamame beans with soy ginger and sesame - vg 4.95

Homemade houmous with marinated olives and toasted pitta bread - vg 4.95

Baked focaccia with olive oil and balsamic vinegar - v 4.95

## STARTERS AND SHARERS

Homemade soup of the day with rustic bread - v 6.25

Hot smoked salmon on a fennel, watercress and orange salad with avocado salsa - 8.25

Wadworth 6X Gold ale steamed mussels with garlic, mustard and tarragon butter with rustic roll - 8.75 / 14.50

Garlic mushrooms in a creamy white wine and tarragon sauce on toast - v 6.75

Chargrilled Mediterranean vegetable terrine with fresh basil, crumbled feta and tomato confit - v 7.50

Chicken liver parfait with spiced fruit chutney and warm brioche - 7.75

Butcher's board with pork pie, chicken liver pâté, honey roast ham, chutney, piccalilli and rustic bread - 16.95

Fish sharing board of smoked salmon, tiger prawns, salt and pepper squid, beer battered fish goujons with tartare sauce and grilled lemon - 18.50

Vegan board with Meatless Farm™ filo mushroom sausage roll, sweet mustard ketchup, crispy pickle and cauliflower nuggets paired with chilli jam, honey sesame roasted carrots, flatbread and smoked harissa houmous - vg 16.95



## MAINS

Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and chips - 13.75

Catch of the day in a Wadworth 6X Gold beer batter served with garden peas, chips and tartare sauce - 14.50 / 9.75

Vibrant and flavourful monkfish kerala moilee curry served with basmati rice - 16.50

Shortcrust pastry pie of the day served with seasonal greens, creamy mash and gravy - 14.50

Meatless Farm™ vegan burger with avocado, baby spinach, tomato and beetroot & horseradish relish all on a toasted glazed bun with crispy dill pickle and chips - vg 12.95



Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips - 13.50 / 8.95

Mixed vegetable tagine delicious combination of chickpeas, fennel, courgette, green pepper, aubergine, peas and raisins served with lemon & mint couscous and toasted flatbread - v 11.95

Lemon, thyme and honey marinated half roast chicken served with roasted root vegetables, herb crushed new potatoes and red wine jus - 15.75

Walter Rose butcher's sausages on chive mashed potatoes served with seasonal greens and gravy - 13.50 / 8.95

Guinea fowl in pancetta served with roasted vegetables, potatoes and a wholegrain mustard and tarragon sauce - 19.50

## SIDES

Cheesy chips - v 4.75

Chips - v 3.75

House salad - v 4.00

Seasonal vegetables - v 4.00

Garlic bread - v 4.25

Cheesy garlic bread - v 5.25

## SANDWICHES

All our sandwiches are served with chips and dressed salad.

Hot roast pork and watercress with apple sauce - 7.75

Tandoori chicken with cucumber, mango and spring onion yoghurt - 8.75

Mature Cheddar cheese with a spicy tomato chutney - v 7.50

Smoked salmon with cream cheese and cucumber - 8.75

Fish goujons with lettuce and tartare sauce - 8.50

Seasonal daily specials are always available  
ask us for more details

## PUDDINGS

All at 6.75

Affogato - vanilla ice-cream topped with an espresso and shortbread - v

Bakewell tart with toasted almonds and blackcurrant clotted cream ice-cream - v

Homemade sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v

Clotted cream rice pudding served with a spiced plum compote - v

Chocolate brownie with chocolate sauce and vanilla ice-cream - v

Choose 3 scoops from our selection of dairy ice-cream and sorbet - please ask us for more details - v

Selection of British cheeses with sourdough crackers, celery and quince jelly - v 9.25

## HOT DRINKS

Americano - 3.00

Flat white - 3.25

Cappuccino - 3.25

Latte - 3.25

Espresso - 2.75

Double espresso - 3.25

Mocha - 3.50

Hot chocolate - 3.50

Pot of tea - 3.00

Speciality tea - 3.10

## 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.

**IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.** Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. **Our menu descriptions do not include all ingredients. GLUTEN FREE – PLEASE ASK US ABOUT OUR GLUTEN FREE MENU** (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.



Bartons Mill  
*Pub and Dining*

GLUTEN FREE PUB MENU

 /thebartonsmill  bartonsmill@wadworth.co.uk  www.bartonsmillpubanddining.co.uk

 Bartons Lane, Old Basing, Hampshire, RG24 8AE

# GLUTEN FREE BAR MENU

## WHILE YOU WAIT

Edamame beans with soy ginger and sesame - vg 4.95

## STARTERS

Homemade soup of the day with toasted bread - v 6.25

Hot smoked salmon on a fennel, watercress and orange salad with avocado salsa - 8.25

Wadworth 6X Gold ale steamed mussels with garlic, mustard and tarragon butter with toasted bread - 8.75 / 14.50

Garlic mushrooms in a creamy white wine and tarragon sauce on toast - v 6.75

Chargrilled Mediterranean vegetable terrine with fresh basil, crumbled feta and tomato confit - v 7.50

Chicken liver parfait with spiced fruit chutney and warm toast - 7.75

## MAINS

Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and chips - 13.75

Catch of the day in a Wadworth 6X Gold beer batter served with garden peas, chips and tartare sauce - 14.50 / 9.75

Vibrant and flavourful monkfish kerala moilee curry served with basmati rice - 16.50

Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips - 13.50 / 8.95

Meatless Farm™ vegan burger with avocado, baby spinach, tomato and beetroot & horseradish relish all on a toasted bun with crispy dill pickle and chips - vg 12.95

THE  
MEATLESS  
FARM CO

Lemon, thyme and honey marinated half roast chicken served with roasted root vegetables, herb crushed new potatoes and red wine jus - 15.75

Walter Rose butcher's sausages on chive mashed potatoes served with seasonal greens and gravy - 13.50 / 8.95

Guinea fowl in pancetta served with roasted vegetables, potatoes and a wholegrain mustard and tarragon sauce - 19.50

## SIDES

Cheesy garlic bread - v 5.25

House salad - v 4.00

Garlic bread - v 4.25

Seasonal vegetables - v 4.00

Cheesy chips - v 4.75

Chips - v 3.75

## SANDWICHES

All our sandwiches are served with chips and dressed salad.

Hot roast pork and watercress with apple sauce - 7.75

Tandoori chicken with cucumber, mango and spring onion yoghurt - 8.75

Mature Cheddar cheese with a spicy tomato chutney - v 7.50

Smoked salmon with cream cheese and cucumber - 8.75

Fish goujons with lettuce and tartare sauce - 8.50

## DESSERTS

All puddings at 6.25

Homemade sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v

Affogato - vanilla ice-cream topped with an espresso - v

Chocolate brownie with chocolate sauce and vanilla ice-cream - v

Clotted cream rice pudding served with a spiced plum compote - v

Selection of British cheeses with crackers, celery and quince jelly - v 9.25

## HOT DRINKS

Americano - 3.00

Double espresso - 3.25

Flat white - 3.25

Mocha - 3.50

Cappuccino - 3.25

Hot chocolate - 3.50

Latte - 3.25

Pot of tea - 3.00

Espresso - 2.75

Speciality tea - 3.10

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