

Barton's Mill

Pub and Dining

While you wait

Butter bean and chive dip with flatbread - v	4.25
Mixed marinated olives with sun blushed tomatoes and feta - v	4.75
Baked focaccia with pesto and olive oil - v	4.75
Olive tapenade with flatbread - v	4.75
Crab dip with flatbread	6.00

Starters

Homemade soup of the day with rustic bread - v	6.25
Thai style crab cake with sweet chilli dressing on crispy fried greens	7.25
Beetroot panna cotta with roasted walnuts and crumbled Stilton - v	7.25
Chicken tikka skewer on a Bombay potato, cashew nut and carrot salad with raita	7.50
Seared scallops with a smoky aubergine purée, chorizo, garlic, lemon and parsley butter	9.50

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00
Cheese ploughman's with Cheddar, Stilton and Brie served with tomato, pickle, apple and rustic bread - v	13.00
Fish Platter - with smoked salmon, prawns, crayfish and a crab dip with avocado, grilled lemon and toasted flatbread	16.50

Mains

Home-cooked honey glazed ham with free range eggs, slow roasted tomato and chips	13.00 / 8.50
Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	14.00 / 8.50
Roasted cauliflower and potato curry, brown rice, chapati and coconut raita - v	12.00 / 8.50
Pie of the day with seasonal vegetables, creamy mashed potato and gravy	14.50
King prawn, red chilli, lemon and dill risotto with crispy rocket	13.00
Spinach, walnut and poached pear salad with crumbled Stilton and balsamic dressing - v	11.50 / 8.50
6oz beef burger topped with Emmental cheese, crispy bacon, lettuce and tarragon mustard mayonnaise on a toasted brioche bun with onion rings, summer slaw and chips	13.00
Sea bass fillet baked with a herb citrus butter on roasted Mediterranean vegetable Provençal	14.50
Walter Rose handmade butcher's sausages on creamy mashed potato, onion gravy and seasonal greens - <i>please ask for today's flavours</i>	13.00 / 8.50
8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato <i>Add garlic butter, peppercorn or Béarnaise sauce for 2.00</i>	22.00
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 <i>Add free range grilled chicken breast and crispy pancetta for an extra 4.00</i>	11.50 / 8.50

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. 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	3.75	House salad - v	3.75
Rustic garlic bread - v	4.00	Chips - v	3.75
Rustic garlic bread with cheese - v	5.00	Cheesy chips - v	4.75
Seasonal vegetables - v	3.75		

Sandwiches

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

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
Flame grilled red pepper and halloumi with pesto - v	7.00
Grilled chicken with a spiced curry mango yogurt	7.50
Crayfish and crab with lemon and herb mayonnaise	7.50

Add in a few chips for only 2.00

Puddings

All puddings 6.50

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
Mango Meringue Mess - served with vanilla ice-cream
Chocolate brownie with crushed walnuts, vanilla ice-cream and chocolate sauce - v
Affogato - vanilla ice-cream topped with an espresso and pistachio shortbread - v
Coconut panna cotta with pineapple and mango salsa
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
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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

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.