

Barton's Mill

Pub and Dining

GLUTEN FREE MENU

While you wait

| | |
|---|------|
| Butter bean and chive dip with toasted bread - v | 4.25 |
| Mixed marinated olives with sun blushed tomatoes and feta - v | 4.75 |
| Toasted breads with pesto and olive oil - v | 4.75 |
| Olive tapenade with toasted bread - v | 4.75 |
| Crab dip with toasted bread | 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 toasted bread - v | 13.00 |
| Fish Platter - with smoked salmon, prawns, crayfish and a crab dip with avocado, grilled lemon and toasted breads | 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 |
| 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 |
| Chicken breast stuffed with spinach and smoked cheese wrapped in pancetta served with fondant potato and a white wine and mushroom sauce | 15.00 |
| 8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato | 22.00 |

Add garlic butter, peppercorn or Béarnaise sauce for 2.00

(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 |
|--|------|

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
