

BREAKFAST *Served daily until 11am*

THE WILLIAM BARTON 8.95

Cumberland sausage, smoked bacon, fried mushrooms, roast cherry tomatoes, Stornoway black pudding, homemade beans, toast and a choice of fried, poached or scrambled free range eggs

EGGS BENEDICT 6.95

With two poached free range eggs and hollandaise accompanied by smoked bacon

Add Parma ham *extra £1.50*

Add smoked salmon *extra £2.50*

OMELETTE *v* 3.95

Made with free range Cumbrian eggs

Add mushrooms *extra £1.50*

Add smoked salmon *extra £2.50*

FRENCH TOAST *v* 3.95

Add blueberries, lime crème fraîche

Add maple syrup and smoked streaky bacon *extra £3.50*

BARTONS BREAKFAST BRIOCHE BUN 5.95

Large toasted brioche bun filled with sausage, bacon, mushrooms and tomato topped with a free range egg of your choosing

AMERICAN STYLE PANCAKES 6.95

With mixed berries, Greek yogurt and honey
or Maple syrup and smoked bacon

Add choc chips to your pancakes *extra £1*

AVOCADO WITH POACHED OR FRIED EGG 6.50

Free range egg, roast tomato, avocado on toasted farmhouse grain bread

SEASONAL FRESH FRUIT *v gf* 3.95

With Greek yogurt and honey 4.95

HOMEMADE GRANOLA *v* 3.95

Served with Greek yogurt, honey and homemade jam

PORRIDGE *v* 4.95

Add honey, almonds and toasted coconut *£1*

Add mixed berries *£1.50*

ON THE GO

TOASTED FARMHOUSE GRAIN BREAD FILLED WITH SAUSAGE OR BACON 3.50

OR SMOKED SALMON *extra £1*

PAIN AU CHOCOLAT 1.95

CROISSANT WITH BUTTER AND JAM 1.95

ASSORTED HOMEMADE CAKES AND SCONES

PLEASE SEE BLACKBOARD FOR DETAILS

ALL DAY MENU *Served Monday – Saturday 12pm – 8pm*

TAPAS / STARTERS

BRAISED PORK NUGGETS AND AIOLI *nf* 6.50

GOATS CHEESE BON BONS WITH CHARRED TOMATO JAM *v* 5.95

SCAMPI, PEA MAYO AND TARTARE SAUCE *nf* 6.95

PULLED CHICKEN POUTINE WITH FRIES, GRAVY AND CHEESE CURD *nf gf* 6.50

SMOKED BACON AND BLACK PUDDING SCOTCH EGG, BEER CHUTNEY 5.95

ASPARAGUS, PEA AND STEM BROCCOLI RISOTTO, PEA SHOOTS, ROCKET AND GRUYÈRE *v gf* 5.95

PAN SEARED STEAK, WILD RICE AND MUSHROOM SAUCE *gf* 7.50

BEETROOT CURED SEA TROUT, SAFFRON AND WHITE TRUFFLE POTATO SALAD AND TEXTURES OF BEETROOT *nf gf* 6.95

MINI CHICKEN KATSU *nf* 6.50

ONION BHAJIS WITH A MINT, CUCUMBER AND GREEK YOGURT DIP *v nf gf* 4.95

MAC AND CHEESE MADE WITH CHIEFTAIN CHEDDAR, GRUYÈRE, GOATS CHEESE AND BLACK DUB BLUE, TOPPED WITH A TOASTED CRUMB *v nf* 5.50

HOMEMADE SOUP WITH BAKED MINI ROLLS 4.95

TAPAS PLATTER **SELECT ANY 3 FOR £14.95**

SIDES / BAR SNACKS

CHIPS *gf* 3.50

SWEET POTATO WEDGES *v gf* 3.50

PICKLED ONION RINGS *v* 2.95

ITALIAN GREEN OLIVES 3.50

CHILLI, GARLIC AND ROSEMARY INFUSED BLACK KALAMATA OLIVES 3.50

OILS, BALSAMIC AND BREADS *v* 3.50

BALSAMIC BABY ONIONS *v* 3.50

MAINS *Please ask a member of staff for gluten free options*

FISH PIE *nf* 10.50

King prawns, smoked haddock, coley in a delicate fennel infused white sauce topped with a creamy dill mash served with a mixed salad

PULLED CHICKEN POUTINE *nf gf* 10.50

Hand cut fries topped with pulled chicken, gravy and cheese curd

CHICKEN KATSU CURRY *nf* 11.95

Panko crumbed chicken, boiled rice with spring onion served with katsu curry sauce

TWICE COOKED LAKELAND LAMB 14.95

Twice cooked Lakeland lamb rump, sautéed new potatoes, Swiss chard, baby carrots, charred asparagus, Rosemary jus

BARTONS CHICKEN AND BACON CAESAR SALAD *nf* 9.95

Sliced chicken breast, crispy bacon, crisp gem lettuce, sun blush tomatoes, sourdough croutons, garlic and thyme dressing, fresh parmesan

FISH AND CHIPS *nf* 11.95

Ale battered coley, mushy pea mayo, tartare sauce and hand cut chips

SUPERFOOD SALAD *v nf gf* 8.50

Roast butternut squash, quinoa, chick peas, pumpkin seeds, mango, rocket and feta with a harissa, lime, coriander and yogurt dressing

Add chicken *extra £2* | Add chargrilled tuna *extra £3.50*

ASPARAGUS, PEA AND STEM BROCCOLI RISOTTO *v gf* 9.95

Pea shoots, rocket and Gruyère

Add pan seared sea trout *extra £4*

BARTONS HAM, EGG AND CHIPS *nf* 13.95

Twice cooked Belly pork, ham hock, Stornoway black pudding scotch egg, pea puree, hand cooked chips and thyme jus

STEAK AND CHIPS *nf* 13.95

8oz Picanha Steak served with Café de Paris butter, pickled onion rings and hand cut chips

SANDWICHES *All sandwiches are available with gluten free bread*

STEAK *nf* 7.95

Dijon mustard mayo, charred tomato jam, French style onions and gem lettuce in a ciapanini roll

OPEN MEDITERRANEAN VEGETABLE *v* 6.50

Toasted pine nuts, crumbled goats cheese and red pepper and tomato pesto on farmhouse grain bread

ROAST CHICKEN *nf* 6.95

Basil mayo, plum tomato and rocket on a ciapanini roll

ADD SOUP 4.50

AFTERNOON TEA

Pre bookable only
Thursday – Sunday between 3pm – 5pm

SAVOURY SELECTION

Sandwiches served on assorted wholemeal and white breads
Coronation chicken
Cumberland ham and mustard
Salmon and Cucumber
Appleby cheese savoury v
Homemade Cumberland sausage rolls

SWEET SELECTION

Plain and fruit scone with strawberry jam and clotted cream
Lemon drizzle cake
Egg custard tart
Strawberry and Champagne trifle
Raspberry and chocolate Battenberg
Macaroon

SERVED WITH LOOSE LEAF TEA, FRESH COFFEE OR
HOT CHOCOLATE

CLASSIC	18.95
PROSECCO AFTERNOON TEA	22.95
CHAMPAGNE AFTERNOON TEA	24.95

DESSERTS

Served daily from 12pm – 8pm

STICKY TOFFEE PUDDING v nf	5.95
With butterscotch sauce and salted caramel ice cream	
WHITE CHOCOLATE AND PISTACHIO BLONDIE	6.50
Puff pastry ice cream with raspberry	
BAKED VANILLA CHEESECAKE	6.50
Mascarpone and pecan ice cream	
STRAWBERRIES AND MERINGUE gf	6.50
Strawberries, yuzu yogurt, black pepper meringue and basil sorbet	
CHEESE AND BISCUITS v	6.95
Selection of British and continental cheeses, chutney, grapes, apple, celery and cheese biscuits	

STEAK AND WINE WEDNESDAY 6pm – 8pm

TWO STEAKS, HAND CUT CHIPS AND A GLASS OF WINE	25.00
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ALLERGY INFORMATION

v VEGETARIAN nf NUT FREE gf GLUTEN FREE

We cannot 100% guarantee that any of the dishes are nut free.

Please ask a member of staff for more information.
On occasion the menu may be subject to change.

2017/2



SUNDAY DINNER

Available from 12pm - 8pm every Sunday
2 course £16.50 | 3 course £21.95

INCLUDES COMPLIMENTARY CAR PARKING IN THE LONSDALE
DURING DINING IN BARTONS YARD

SELECTED TAPAS AVAILABLE

(Please ask a member of staff)

TAPAS PLATTER £14.95

STARTERS

GOATS CHEESE BON BONS WITH CHARRED TOMATO JAM v

BEETROOT CURED SEA TROUT, SAFFRON AND WHITE TRUFFLE
POTATO SALAD AND TEXTURES OF BEETROOT nf gf

SCAMPI, PEA MAYO, TARTARE SAUCE nf

HOMEMADE SOUP WITH BAKED MINI ROLLS

MAINS

ROAST BEEF DINNER (available smoked or plain) OR
CHICKEN SUPREME

Served with roast and mash potato, honey glazed carrots
and parsnips, stem broccoli, Yorkshire pudding and a rich thyme jus

FISH PIE nf

King prawns, smoked haddock, and coley in a delicate fennel infused white
sauce topped with a creamy dill mash served with a mixed salad

ASPARAGUS, PEA AND STEM BROCCOLI RISOTTO v gf

Pea shoots, rocket and Gruyère

Add pan seared sea trout extra £4

DESSERTS

STICKY TOFFEE PUDDING v

With butterscotch sauce and salted caramel ice cream

BAKED VANILLA CHEESECAKE

Mascarpone and pecan ice cream

STRAWBERRIES AND MERINGUE gf

Strawberries, yuzu yogurt, black pepper meringue and basil sorbet

CHEESE AND BISCUITS v

Selection of British and continental cheeses, chutney,
grapes, apple, celery and cheese biscuits

BARTONS YARD

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FOOD MENU