

BARTONS YARD

CAFÉ & LOUNGE

Brunch

Eggs Benedict £8.50

Poached eggs with house cured bacon, smoked black pudding puree, grilled tomatoes and hollandaise sauce

Vegetarian eggs benedict £7.50

Poached eggs, grilled vegetables, sautéed tomatoes and hollandaise sauce (v)

Smashed avocado £6.50

On sundried tomato sourdough (v)

Add Fried Eggs (v) £1

Feta cheese (v) £2 / Chorizo £3

11AM TO 3PM

Sweet potato and halloumi fries £7

With home-made chilli beans and rustic tomato salsa (gf v)

Cumberland sausage and ham hock brioche roll £7

With cured bacon, Swiss cheese and chutney

Pork and marmalade sausage & potato £8.50

On confit garlic mashed potato with homemade beans

Light plates

Roast red pepper and sweet potato soup £6

With coconut and rosemary (v vegan)

Crab and confit sea trout fishcake £7

With matchstick fries, tartar hollandaise, samphire

Chicken katsu curry £7

With rice, fried egg, pickled vegetables, katsu sauce

Slow cooked lamb cassolet £8

With flat bread and hummus

Crispy duck, fennel and pickled walnut salad £9

With tamarind, ginger and mango dressing (gf)

12PM TO 4PM

Padrón peppers with sea salt £6

(gf v vegan)

Grilled halloumi and heritage tomato salad £7

With gem, lettuce chicory, pine nut basil oil (gf v)

Chilli avocado, sweet potato fries corn taco £8

With couscous, pickled red cabbage, aioli (v vegan)

Bread, hummus and oils £4

(v)

Salads & Sandwiches

Sirloin steak Asian salad £13

With sesame, soy, ginger and chilli (gf) £13

Chicken schnitzel cobb salad with ranch dressing £12

Roast vegetable cous cous salad £9

With cucumber, black olive, sun blushed tomatoes (v vegan) £9

Add

Feta cheese (v) £2

Harissa marinated chicken £3

Bistro rump steak £4

12PM-4PM

Ham hock and Swiss cheese melt seeded brioche bun £7

With Piccalilli

Coronation chicken baguette £6

Hot daily baguette £7.50

(see board for details)

Add Soup to any sandwich £4

V VEGETARIAN

gf GLUTEN FREE

We cannot 100% guarantee that any of the dishes are nut free. Please ask for more information.

Mains

Pale ale battered haddock and thick cut chips £12

With pea mayo and tartar sauce

Goan cod cheek and prawn curry £12

With minted pea fried wild rice (gf)

Ham, egg and thick cut chips £14

Breaded soft poached egg, ham hock, crispy belly pork, pea mayo, smoked black pudding puree and thyme jus

Chicken katsu curry £15

With spring onion rice, fried egg, pickled vegetables, katsu sauce

Char grilled harissa chicken burger £14

With pulled chicken, Swiss cheese and lime crème fraiche in a brioche bun, thick cut chips

Vegan burger on wilted spinach £13

With wild mushroom and crispy onions finished with basil aioli in a brioche bun, thick cut chips (v vegan)

Soya plant-based katsu curry £14

With spring onion rice, pickled vegetables, katsu sauce (v vegan)

Pale ale battered Phish (banana blossom) £12

With thick cut chips, pea mayo and tartar sauce (v vegan)

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DESSERT

Iced Tiramisu parfait £6

With tea-soaked ale cake (v)

Macaron Eton mess £7

With Chantilly cream, mango jelly, banana ice cream, dried raspberries, honeycomb and pear and mint gel (gf)

Passion fruit crème brulee £6

With white chocolate blondie (v)

Ice cream sundae £7

With chocolate chilli mousse, lime strawberries, vanilla and strawberry ice cream, chocolate crumb gf (v vegan)

Sticky toffee pudding £6

With butterscotch sauce and vanilla ice cream (v vegan)

Local cheese £8

With celery, homemade chutney and biscuits (v)

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