

BARTONS YARD

CAFÉ & LOUNGE

LIGHT PLATES / STARTERS

Smokey aubergine and red pepper soup with feta mint and green chilli served with crusty bread (v) £7

Grilled halloumi with orange and walnut salad (gf v) £7

Twice-baked goat's cheese soufflé with braised tomatoes and a parmesan crumb (v) £8

Chilli avocado corn taco with pickled red cabbage, black bean salsa and aioli (v vegan) £8

Gin cured salmon with lime and cucumber marinated prawns, salt roast beetroot, wasabi avocado puree and lemon caviar dressing (gf) £9

12PM TO 4PM

Local air-dried ham with melon sweet balsamic onions, pineapple gel and treacle bread croutons £8

Wild mushrooms in Madeira sauce on grilled sour dough (v) £7

Haggis bon bons with bacon and turnip velouté and saffron garlic creamed potatoes with onion crisp £8

Beef carpaccio with chickpea mayo served with a fine bean, coriander, rocket and parmesan salad (gf) £9

Pigs in blankets with honey and wholegrain mustard £6

SALADS & SANDWICHES

Festive grilled halloumi Waldorf with dried cranberries, apple, celeriac, walnuts and orange dressing (v gf) £10

Cous cous with roast root vegetables and toasted almonds (gf v vegan) £9

Roast cauliflower and pak choi with butternut squash, broccoli, pomegranate with whipped goat's cheese (gf v) £10

Add Feta cheese (v) £2 | Smoked paprika marinated chicken £3 | Bistro rump steak £4

Ham hock, chutney and Swiss cheese in seeded brioche bun £7

Roast turkey, cranberry and rosemary stuffing baguette £7.50

Add Soup to any sandwich OR salad £4

MAINS

Pale ale battered haddock with thick cut chips, pea mayo and tartare sauce £12

Warm sea bass niçoise with braised saffron potatoes, roast cherry tomatoes, poached egg yolk and fine beans with a lemon parsley and black garlic velouté (gf) £15

Pan fried pork with black pudding with roast cauliflower, pak choi and glazed grapes and sage jus £14

Turkey breast with confit duck, roast onions, rosemary stuffing wrapped in ham, Delmonico potatoes, roast root vegetables, Yorkshire pudding and rich port jus £17

Smoked paprika chicken burger topped with pulled chicken, braised chorizo, roast peppers, Monterrey Jack cheese in a brioche bun with sriracha lime mayonnaise and thick cut chips £14

Chicken katsu curry with spring onion rice, fried egg, pickled vegetables, katsu sauce £15

Vegan burger on wilted spinach with wild mushroom and crispy onions finished with basil aioli in a brioche bun, thick cut chips v vegan £13

Thai yellow vegetable curry with spiced coriander rice and crispy onions (gf v vegan) £13

Pale ale battered banana blossom with thick cut chips, pea mayo and tartare sauce (v vegan) £12

DESSERT

Passion fruit, mango and raspberry pavlova with whipped coconut and mango sorbet (gf v vegan) £7

Chocolate amaretto tart with vanilla mousseline cream, toasted almonds and amaretto caramel (v) £7

Sticky toffee banoffee pudding with butterscotch sauce and banana ice cream (v) £7

Homemade Christmas pudding with brandy sauce and rum butter £7

Honey panna cotta with basil ice cream, black pepper biscuit and lemon meringue £7

Local cheese with celery, homemade chutney and biscuits (v) £8

V VEGETARIAN

gf GLUTEN FREE

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