

# BARTONS YARD

CAFÉ & LOUNGE

---

## LIGHT PLATES / STARTERS

**Roast cauliflower and artichoke soup** With golden pepper coulis and crusty bread (vegan v) **£5**

**Wild mushrooms in Madeira sauce**  
On grilled sour dough bread (v) **£7**

**Scotch egg with smoked salmon and cheesy potato** With mixed leaf salad **£7.50**

**Duck prosciutto** With black cherry puree, pickled beetroot and radish salad (gf) **£8**

**Twice cooked goats cheese soufflé**  
With a parsley cream cheese sauce and parmesan crisp (v) **£8**  
(fourteen minute cook time)

**Tomato and coriander hassleback potatoes** With cheese and smoked paprika mayo (gf vegan v) **£7**

**Griddled halloumi** With tomato, dill and mint salad (gf v) **£7**

**Prawn gambas Pil Pil** With crusty sourdough bread **£8**

**Fresh pesto and pea risotto** **£6.50**

**Lamb and pistachio patties** With sumac yoghurt **£8**

**Yorkshire pudding and haggis bon bons** With whisky and redcurrant gravy, onion crisp **£7**

---

## SALADS & SANDWICHES

**Grilled chicken salad** with oregano, cucumber, cherry tomatoes, avocado, olives and feta cheese (gf) **£11**

**Goats cheese, pear and pecan salad** with honey and lemon dressing (gf v) **£9**

**Carrot quinoa salad** with almonds and apple cider vinaigrette (gf vegan v) **£9**

**Add Prawns Pil Pil** **£3**

Grilled chicken **£3**

Bistro rump steak **£4**

**Ham hock, chutney and Swiss cheese brioche bun** **£7**

**Griddled halloumi with roast red pepper baguette** with spinach, pine nut and tomato (v) **£8**

---

## MAINS

**Maple bacon burger** In-house cured bacon and pork burger with pickled poached onions, green chilli and Monterrey Jack cheese, garlic mayo in a focaccia bun and French fries **£14**

**Seafood and chorizo tagliatelle** Prawns, lemon sole and chorizo cooked in white wine, garlic and spinach cream sauce with homemade pasta **£14**

**Pan fried salmon** On Cullen skink potatoes, roast shallots, asparagus and blackened corn with lemon grass velouté **£15**

**Pea and fresh pesto risotto** With grilled asparagus **£11**  
*Why not add Prawns or Chicken £3*

**Roast chicken and mash** With glazed carrots, hispi cabbage, Yorkshire pudding and Halston gravy **£15**

**Smoked Bombay beef** Twice cooked bistro rump, smoked short rib of beef on Bombay potatoes with a ginger and coconut cream sauce **£15**

**Chicken katsu curry** Corn breaded chicken breast, sesame and spring onion fried rice, sour creamed chilli roast vegetables, fried egg, lightly pickled root vegetable salad and katsu sauce **£15**

**Vegan burger** Spicy miso portobello mushroom burger with grilled cheese and garlic mayo in a brioche roll and French fries (vegan v) **£12**

**Pale ale battered haddock and chips** with pea mayo and tartare sauce **£12**

**Crispy tacos with vegan chilli** With caraway and coriander rice and refried beans (vegan v) **£12**

---

## DESSERT

**Black forest trifle £6**

**Pear, ginger and apple crumble with vanilla custard £6**

**White chocolate teacake £6**  
With chocolate orange filling, orange sorbet

**Raspberry pavlova and whipped coconut cream, £6** With lime and elderflower jelly (gf vegan v)

**Assorted cheeses £6.50** with celery, chutney and biscuits (v)

**Ice cream (select 3 scoops) £4.50**

Jersey double cream	Pistachio
Blackcurrant and cream	Mint choc chip
Rum and raisin	Crushed strawberry
Thunder and lightning	Cookies and cream
Apple crumble	Mango sorbet (vegan)
Raspberry pavlova	Rhubarb sorbet (vegan)

**Add sauce 50p**

Chocolate or Salted caramel

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.