

BARTONS YARD · CARLISLE

Menu · 2026

CAFÉ BAR

BARTONS YARD.

*Food, drinks &
everything between.*

OPEN

Mon · 8am — 11pm

Tue — Thu · 8am — 8pm

Fri & Sat · 8am — 11pm

Sun · 8am — 6pm

BREAKFAST

8am — 11am

LUNCH

Mon — Fri · 11am — 3pm

BREAKFAST.

Served 8am – 11am, daily.

From the kitchen

PLATE

The William Bartons 13.50

Cumberland sausage, smoked bacon, mushroom, grilled tomato, black pudding, fried egg, baked beans.

The William Bartons · Small 10.00

A lighter plate — sausage, bacon, mushroom, tomato, fried egg, baked beans.

The Veggie Barton 11.50

Fried eggs, beans, mushroom, sausage, avocado, grilled tomatoes, new potatoes. (v)

Eggs Benedict 10.50

English muffin, ham, poached eggs, hollandaise.

Eggs Royale 10.50

English muffin, smoked salmon, poached eggs, hollandaise.

Eggs Florentine 10.00

English muffin, spinach, poached eggs, hollandaise. (v)

Avocado on Toast 10.50

Avocado, lemon chilli, tomatoes, black pepper, poached eggs. (v)

Picanha Steak & Eggs 15.00

Picanha steak slices, fried eggs, chimichurri. (gf)

Bacon or Sausage Bun 6.00

Back bacon or Cumberland sausage in a brioche bun.

Lighter & Pastries

EACH

Greek Yoghurt Bowl 7.20

Granola, fruit compote, honey. (v)

Toast & Butter 2.00

Toasted white or wholemeal, two slices. (v)

Toasted Sourdough & Butter 2.50

Two slices. (v)

Toasted Teacake 2.50

Butter. (v)

Croissant 2.60

Butter. (v)

Pain au Chocolat 2.50

Jam, Marmalade or Honey 0.70

Scones & Cakes Counter

See the glass cabinet or ask the team.

Allergies? PLEASE ASK THE TEAM. (V) VEGETARIAN · (GF) GLUTEN FREE · (VE) VEGAN. ALL OUR KITCHENS HANDLE THE MAIN ALLERGENS.

SANDWICHES.

Mon — Fri, 11am — 3pm. Choose your bread — fresh or toasted.

CHOOSE YOUR BREAD · FRESH OR TOASTED

Wrap · Sourdough · Italian Wholemeal · Italian White.

Classics

8.80

Tuna

Tuna mayo, spring onion, chives, lemon, mature cheddar.

Egg Mayo

Free-range egg, mayo, cress. (v)

Appleby Cheese Savoury

Local cheddar, mayo, mixed veg. (v)

Cumberland Ham

Homemade chutney, baby gem.

Coronation Chicken

Mild curry mayo, mango chutney, pickled red onion.

Signature

9.80

Roast Chicken

Caesar dressing, pancetta, avocado, baby gem, parmesan.

Pulled Beef

Roast peppers, garlic aioli, rocket.

Roast Beetroot & Goats Cheese

Toasted pine nuts, balsamic glaze, pesto. (v)

New York Deli

Pastrami, dill pickle, mustard mayo, salami, Swiss cheese.

Prawn & Crayfish Cocktail

Cocktail sauce, baby gem lettuce.

TODAY'S SPECIALS

Homemade soup

Salad of the day

SEE THE BOARD OR ASK THE TEAM

SAT & SUN · PENNY BLUE MENU 12 — 5PM

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JACKETS & SIDES.

*Mon – Fri, 11am – 3pm. Sat & Sun, the
Penny Blue menu serves 12 – 5pm.*

Jacket Potatoes

PLATE

Prawn & Crayfish Cocktail	10.50
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Cocktail sauce, baby gem lettuce. (gf)

Coronation Chicken	10.50
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Mild curry mayo, mango chutney, pickled red onion. (gf)

Roast Beetroot & Goats Cheese	10.00
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Toasted pine nuts, balsamic glaze, pesto. (v)

Tuna & Spring Onion	9.50
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Chives, mayo, lemon.

Mature Cheddar	8.00
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Grated mature cheddar. (v)

Cheese & Coleslaw	9.50
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Grated cheddar, house coleslaw. (v)

Sides

EACH

Fries	5.00
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(v, ve, gf)

Sweet Potato Fries	5.00
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(v, ve, gf)

Bread & Butter	2.50
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(v)

Cup of Soup	3.00
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Side Salad	3.00
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(v)

House Slaw	1.50
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(v)

Add to your jacket

EACH

Grated Cheddar (v)	1.50
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Baked Beans (v)	1.50
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Cumberland Ham	2.00
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House Slaw (v)	1.50
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(GF) GLUTEN FREE · (VE) VEGAN. ALL OUR KITCHENS
HANDLE THE MAIN ALLERGENS.

COFFEE.

Farrer's of Cumbria — roasted & blended down the road since 1819.

Espresso bar

C U P

Espresso	2.90
Espresso Macchiato	3.20
Double Espresso	3.50
Americano	3.80
Flat White	3.90
Cappuccino	4.10
Café Latte	4.10
Mocha	4.60
Iced Latte	4.20

Specials & extras

A D D

Bartons La Bomba	4.50
Honey, ginger, fresh mint & lemon infusion. Served hot.	
Chai Latte	4.30
Cinnamon, ginger & cardamom with silky milk.	
Matcha Green Latte	4.50
Whisked Japanese green tea with steamed milk.	
Luxury Hot Chocolate	4.50
Vinci chocolate, steamed milk, whipped cream.	
Extra Espresso Shot	0.60
Extra Jug of Milk	1.00
Monin Syrup	0.70
Soya, Coconut or Oat	0.50

Bartons Brew Club — your eighth tea, coffee or hot drink on us. See panel 15.

TEA.

Pot for one — Ceylon, Indian & China leaves, brewed properly.

Pot for one

POT

Afternoon Blend

3.20

Ceylon, Indian & China — bright, amber, brisk.

Decaffeinated Ceylon

3.20

Mellow with a sweet finish.

Earl Grey

3.30

Delicate, fragrant, hint of bergamot.

Lakeland Special

3.50

Large leaf, mellow, sweet aftertaste.

Green Sencha

3.60

Intense grassy, natural sweetness.

Camomile

3.70

Sweet, flowery, caffeine-free.

Peppermint Green

3.70

Refreshing, intense menthol.

Lung Ching Dragonwell

4.30

A celebrated Chinese green.

Lemongrass & Ginger

4.40

Citrusy and fiery.

SOFT & SOBER.

*Classic softs, real-brewed iced teas,
craft sodas, alc-free wines.*

Classic Softs

BOTTLE

Coca-Cola 3.90

330ml

Coke Zero 3.90

330ml

Fever-Tree 3.80

200ml — tonics & lemonades, ask the bar.

J2O 3.80

275ml — ask for flavours.

Still / Sparkling Water 2.90 / 4.90

330ml / 750ml

Fresh Juice 3.50

250ml — orange, passionfruit, cranberry,
apple or pineapple.

Glass of Milk 2.00

Dairy, oat, soya or coconut.

Iced Tea & Craft

BOTTLE

Yorkshire Tea Iced 3.50

Real-brewed black tea — peach & raspberry.
330ml.

Zingi Bear Switchel 5.00

Lake District organic ginger beer with honey,
lemon, ACV & Cornish sea salt. Served over
ice with lemon. 330ml.

Fentimans Rhubarb 4.50

Botanical sparkling lemonade. 275ml.

Fentimans Mandarin & Seville 4.50

Mandarin & Seville oranges, ginger & herbal
extracts. 275ml.

Fentimans Elderflower 4.50

Lightly sparkling, floral, fresh cucumber.
275ml.

Alc-Free Wine

175ML / BTL

Vallformosa Cava 0% 7.00 / 24

Spain

Le Grand Noir Red 0% 5.50 / 21

France

Le Grand Noir White 0% 5.50 / 21

France

BEER & CIDER.

Properly poured. Six on tap, bottles for the warmer days, plus a serious no-alc shelf.

Draught

½ PT / PT

Poretti	3.50 / 6.50
Crisp Italian lager. Italy · 4.8%	
Kronenbourg Blanc	3.75 / 6.95
French wheat beer. France · 5%	
West Walls Texas Sun	3.75 / 6.95
Local pale ale. Carlisle · 5%	
Hawkstone IPA	4.00 / 7.50
The Hoppy One. UK · 4.8%	
Guinness	3.50 / 6.50
Irish stout. Dublin · 4.1%	
Hawkstone Cider	4.00 / 7.50
The Freshly Pressed One. UK · 5%	

Bottles & Cans

BOTTLE

Peroni Nastro Azzurro	5.50
Italy 5% · 330ml	
Corona Extra	5.50
Mexico 4.5% · 330ml	
Rekorderlig Strawberry-Lime	6.25
Sweden 4% · 500ml	
Rekorderlig Wild Berries	6.25
Sweden 4% · 500ml	

Alcohol-Free

BOTTLE / CAN

Lucky Saint Unfiltered	5.40
UK 0.5% · 330ml	
Lucky Saint Lime & Salt	5.70
UK 0.5% · 330ml	
Kronenbourg 1664 Alc-Free	5.20
France 0.0% · 330ml	
Guinness 0.0	5.50
Ireland 0.0% · 440ml	

SPRITZ.

*Made from scratch. Fresh ingredients,
long ice, no shortcuts.*

Spritz

GLASS

Aperol Spritz **10.00**

Prosecco, Aperol, soda, orange.

Hugo Spritz **11.00**

St-Germain elderflower, prosecco, mint, lime,
soda.

Sarti Spritz **11.00**

Sarti Rosa, prosecco, soda, grapefruit.

Passionfruit Spritz **11.00**

Passoa, passion fruit, prosecco, soda, lime.

Mocktails

GLASS

O Bramble **7.50**

0% gin, lemon, raspberry, blackberry &
blueberry.

Bartons Star **6.50**

Passionfruit, vanilla, apple, lime, pineapple.

The Five O'Clock Club

TUE — SAT · 5PM — 7PM

30.00 FOR TWO

Pre-dinner nibbles & drinks for two. Two 175ml glasses of
house wine — or two draught pints — with a sharing board of
olives & sea-salt crisps, Cumberland sausage in mango &
mustard, and halloumi bites with honey, thyme & chilli drizzle.

MAKE IT FIZZ · TAITTINGER CHAMPAGNE
+7.50 EACH

WALK IN, NO BOOKING

CHAMPAGNE.

Effortlessly elegant — first sip to final sparkle.

Champagne

125ML / BTL

Taittinger Brut Reserve	15.50 / 75
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France

Taittinger Prestige Rosé	85
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France

Pol Roger Brut Reserve	79
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France

Constantine Trisilice	66
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France

Pol Roger Sir Winston Churchill	290
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France

Taittinger Reserve · Magnum	150
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France

Taittinger Rosé · Magnum	175
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France

Sparkling

125ML / BTL

Botter Prosecco DOC NV	7.30 / 29
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Italy

Gratien & Meyer Cuvée Flamme	36
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France

Rosé Crémant de Loire NV	36
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France

Nyetimber Cuvée Chérie	90
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England · Demi-Sec

WHITE.

Easy-drinking Chardonnay through to a serious Sancerre.

White Wine

175ML / BTL

Le Petit Noir Chardonnay	7.00 / 29
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France

Vivolo Pinot Grigio	7.50 / 31
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Italy

River Deep Sauv. Blanc	8.00 / 35
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New Zealand

Le Grand Noir Viognier	8.30 / 35
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France

Willo Glen Gewürz · Riesling	7.30 / 30
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Australia

Geografico Vermentino	37
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Toscana, Italy

Domaine A&C Sparr Riesling	45
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France

Hervé Azo Petit Chablis	45
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France

Domaine Denizot Sancerre	55
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France

Wente Morning Fog Chardonnay	45
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USA

RED.

*Poured with care — from an easy Merlot
to a proper old Châteauneuf.*

Red Wine

175ML / BTL

Le Petit Noir Merlot	7.00 / 29
France	
Sea Mountain Shiraz	7.50 / 31
South Africa	
Oltre Piano Primitivo	7.90 / 34
Italy	
Alto de Mayo Malbec	8.50 / 36
Argentina	
Altano Douro Organic	8.50 / 36
Portugal	
Ugalde Reserva Rioja	40
Spain	
Nero d'Avola Fedele	35
Italy	
Domaine A&C Sparr Pinot Noir	45
France	
Font de Courtedune	58
Châteauneuf-du-Pape	
Château Musar	70
Lebanon	

ROSÉ & SWEET.

Provence pinks, late-harvest whites, a smooth Tawny to finish.

Rosé Wine

175ML / BTL

Route 88 White Zinfandel **7.40 / 30**

USA

Vivolo di Sasso PG Rosé **31**

Italy

Château Clarettes Rosé **8.50 / 35**

Côtes de Provence, France

Whispering Angel **58**

Côtes de Provence

Dessert & Port

50ML / BTL

Príncipe de Viana V. Tardía **4.60 / 36**

Chardonnay · Spain

Tokaji Aszú 5 Puttonyos **6.00 / 40**

Hungary

Graham's 10yr Tawny Port **5.00 / 55**

Smooth, nutty, dried fruits & caramel.

Portugal.

Wines by the glass in 175ml as standard. 125ml on request.

GIN.

From crisp London drys to wild botanicals. Ask the bar for a tonic pairing.

Classic

25ML / 50ML

Tanqueray London Dry **3.90 / 7.20**

43.1%

Hendrick's Gin **4.60 / 8.70**

41.4%

The Botanist Islay Dry **5.00 / 9.50**

46%

Cumbrian & Craft

25ML / 50ML

The Lakes Distillery Classic **5.20 / 9.70**

46%

Lakeland Moon Elderflower **5.10 / 9.70**

40%

Modern & Flavoured

25ML / 50ML

Brockmans Smooth **4.90 / 9.30**

40%

Malfy Rosa Pink Grapefruit **4.90 / 9.30**

41%

Edinburgh Raspberry **5.10 / 9.70**

40%

Whitley Neill Rhubarb & Ginger **4.90 / 9.30**

41.3%

Seedlip Grove 42 (0.0%) **4.80**

Alcohol-free · 50ml

MIXERS · FEVER-TREE 200ML · £3.80

Light · Indian · Ginger Ale · Elderflower · Mediterranean ·
Lemonade · Soda.

— FOR OUR REGULARS

BARTONS BREW CLUB

7 HOT DRINKS. 8TH ON US.

A little something for those who keep coming back.

HOW IT WORKS.

*Collect a stamp with every tea, coffee or hot drink.
Once you've collected seven, your next one is free.*

Pick up a card at the bar — or ask the team to start one for you.

THE SMALL PRINT

Valid on standard teas, coffees & hot drinks.

Upgrades (oat, syrups, extra shots) charged as usual.

Card to be presented at point of purchase.

No backdating of stamps. No cash alternative.

WHAT'S ON

SUPPER CLUBS & TASTINGS.

One-off supper clubs, wine flights and tasting nights through the year.

*Usually the last Friday of the month
Ask the team for the next date — or follow us
for announcements.*

— FIND US

BARTONS YARD.

C A F É B A R · C A R L I S L E

OPEN

Mon · 8am — 11pm

Tue — Thu · 8am — 8pm

Fri & Sat · 8am — 11pm

Sun · 8am — 6pm

All walk-ins welcome

KITCHEN

Breakfast · 8am — 11am

Lunch · Mon–Fri · 11am — 3pm

Sat & Sun · Penny Blue menu 12 — 5pm

PRIVATE HIRE

Available for hire.

events@thehalston.com

ADDRESS

The Halston, Carlisle

CA1 1AB · 01228 210 240

A café by day, a lounge by night. Good coffee, longer lunches, lighter pours.

M E N U · 2 0 2 6 · P A R T O F T H E H A L S T O N