

Bartellas

Lunch – Monday to Saturday from 12midday – 2.00pm(last orders)

Dinner – Monday to Saturday from 6pm – 9.30pm(last orders)

While you wait & enough for 2 to share

Chef's selection of homemade breads , <i>butter, balsamic olive oil</i>	£ 3.80
<i>enough for 1 person</i>	£ 1.90
Homemade rosemary & garlic focaccia (v)	£ 4.50
add melted mozzarella	£ 0.50
Mixed olives , <i>sun-blush tomato, anchovy tapenade, Sardinian Music bread (v)</i>	£ 6.75
Smooth cannellini bean houmous (v)	£ 6.75
<i>caramelised onion, pitta, cheese straw, flat Sardinian Music bread</i>	

Starters

Chef's seasonal homemade soup , <i>homemade bread (v)</i>	£ 6.00
Caramelised red onion tarte Tatin (v)	£ 6.50
<i>roasted red pepper & gremolata, goat's cheese mousse, balsamic reduction</i>	
Smooth chicken liver parfait	£ 7.00
<i>tomato & sultana relish, tomato consommé jelly, toasted brioche</i>	
Confit duck wontons	£ 7.50
<i>compressed cucumber, sweet & salty crispy leaf, hoisin sauce</i>	
Beetroot & Vodka cured salmon gravadlax	£ 7.50
<i>textures of beetroot, Prosecco jelly caviar, homemade sour dough</i>	
Fillet of beef carpaccio	£ 8.00
<i>Dijon mayonnaise, pickled mooli, quail egg, sun-blush tomato, pecorino shavings, Sardinian Music bread</i>	
Giant tiger prawns	£ 8.50
<i>sage & Parma ham, chargrilled focaccia, black garlic emulsion, crispy curly kale</i>	
Hickory smoked seared King scallops	£ 10.50
<i>black truffle & Brazil nut dressing, sautéed Cep mushrooms, white pudding carpaccio, parmesan crisp</i>	

Before ordering please speak to our staff if you have a food allergy or intolerance.

A 10% discretionary Service Charge will be added to your total food and drinks bill, please ask if you would like to see our policy on how this is distributed.

All our prices include VAT at the current rate.

January 2018

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Main Courses

Breaded chicken & Parma ham escalope <i>creamed potato, tomato & broccoli bake, basil emulsion, balsamic reduction</i>	£14.50
Centre cut beer battered North Atlantic cod <i>peas à La Française, fat chips, homemade tartare sauce</i>	£14.75
10 hour Pernod braised pork belly , <i>bubble & squeak, confit onion & fennel compote, caramelised apple & ginger purée, red wine jus</i>	£15.50
Pan fried fillet of seabass <i>pommes Anna, chargrilled courgette, peas à La Française, herb crusted poached egg</i>	£17.00
Pan seared calves' liver <i>crispy bacon sail, Duchesse potato, sautéed savoy cabbage, sticky braised shallot</i>	£17.25
Confit of duck leg & wild boar cassoulet <i>bubble & squeak, tender stem broccoli</i>	£17.50
Sticky slow braised lamb <i>oxtail consommé, turned new potatoes, Heritage carrots, suet dumpling</i>	£18.00
8oz 28 day aged sirloin steak	£22.50
8oz 28 day aged ribeye steak	£23.50
8oz 28 day aged fillet steak	£24.50
<i>tomato, mushroom & mozzarella parcel, watercress, chunky triple cooked chips</i>	
Sauces: <i>Diane, peppercorn, red wine, garlic butter, dolcelatte cheese</i>	

Vegetarian Main Course Options all at £14.95

Butternut squash puff pastry wellington (v) <i>roasted sweet potatoes, chestnut sautéed savoy cabbage, creamed spinach</i>	
Caramelised red onion tarte Tatin (v) <i>roasted red pepper & gremolata, goat's cheese mousse, balsamic reduction</i>	
Wild mushroom & white truffle tagliatelle (v) <i>Crème fraiche, cheese straw</i>	
Mushroom, tomato & mozzarella parcel (v) <i>creamed potato, wilted spinach, red wine & tomato jus</i>	

Side Orders all at £3.25

**Selection of seasonal vegetables, peas à La Française, Bartellas' salad, fat chips,
skinny fries, creamed potato, new potatoes, crushed potatoes, onion rings**

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Desserts

Dark chocolate fondant <i>black cherry mascarpone, almond praline popping candy</i>	£ 6.00
Sticky toffee pudding , <i>brandy snap basket, toffee sauce, Jack Daniels' & fudge ice cream</i>	£ 6.00
Spiced apple & blackberry lattice tart <i>cinnamon & honeycomb ice cream, mini toffee apple</i>	£ 6.00
Poached pineapple <i>watermelon sorbet ravioli, tuile biscuit, spiced mint syrup</i>	£ 6.00
Chef's seasonal cheesecake	£ 6.00
Trio of desserts - <i>Bakewell tart, mint chocolate pot, crème brûlée</i>	£ 6.00
Selection of ice creams or fruit sorbets (3 scoops)	£ 5.25
Platter of British cheeses , <i>biscuits, homemade chutney, apple</i>	£ 8.25

For a selection of hot drinks, please see our **Coffee etc...** menu.
We also have a selection of **Dessert Wines** - please ask.

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