

Bartellas

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

Dinner – Monday to Saturday from 6.00pm – 9.30pm(last orders)

While you wait & enough for 2 to share

Chef's selection of 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 <i>melted mozzarella</i>	£ 0.50
Mixed olives , <i>sun-blush tomato, anchovy tapenade, Sardinian Music bread (v)</i>	£ 5.50

Starters

Chef's seasonal soup (v)	£ 6.25
<i>Chef's bread</i>	
Caramelised red onion tarte Tatin (v)	£ 7.00
<i>roasted pepper, gremolata, goats' cheese mousse, balsamic reduction</i>	
Wild mushrooms on toast (v)	£ 7.25
<i>creamy parmesan, homemade brioche, parmesan crisp</i>	
Smooth chicken liver parfait	£ 7.50
<i>Bartellas' chutney, Sardinian Music bread, toasted brioche</i>	
Antipasti board	£ 7.50
<i>Continental meats, cheese, pickles, Chef's bread</i>	
Smoked salmon & cream cheese roulade	£ 8.00
<i>lemon & dill mayonnaise, baby watercress, lemon & keta dressing</i>	
Sautéed giant tiger prawns	£ 9.50
<i>toasted focaccia, brown shrimp butter</i>	
Hickory smoked pan seared King scallops	£ 11.00
<i>burnt baby corn, crispy chicken skin, sweetcorn purée</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.

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Main Courses

Pan seared breast of chicken	£15.25
<i>pesto mash, ratatouille, curly kale</i>	
Beer battered North Atlantic cod	£15.50
<i>pea purée, chunky triple cooked chips, lemon, homemade tartare sauce</i>	
10-hour braised Pernod & fennel pork belly	£16.50
<i>bubble & squeak, confit onion & fennel compote, caramelised apple & ginger purée, red wine jus</i>	
Pan seared calves' liver	£18.00
<i>creamed potatoes, curly kale, crispy bacon sail, sticky onion jus</i>	
Pan fried fillet of seabass	£18.50
<i>Parisienne potatoes, sautéed green vegetables, pea purée, crispy leeks gremolata dressing</i>	
Escalope of veal Holstein	£18.75
<i>creamed potatoes, tender stem broccoli, anchovies, fried hen's egg, caper beurre noisette</i>	
Sticky slow braised lamb	£19.50
<i>dauphinoise potatoes, parsnip purée, saffron braised salsify, curly kale, rosemary & redcurrant jus</i>	
8oz 28-day aged ribeye steak	£24.50
8oz 28-day aged fillet steak	£26.50
served with: <i>parcel of tomato, spinach & mushroom, chunky triple cooked chips</i>	
Sauces: <i>Diane, peppercorn, red wine, garlic butter</i>	

Vegetarian Main Course Options all at £14.95 More main course options on our Salads & Pastas menu

Sweet potato tagine (v)
<i>Moroccan spiced cous-cous, onion bhaji</i>
Homegrown butternut squash & feta filo parcel (v)
<i>roasted new potatoes, tender stem broccoli, squash purée, almonds</i>

Side Orders all at £3.75

Selection of seasonal vegetables, garden peas, Bartellas' salad, chunky triple cooked chips, skinny fries, creamed potatoes, new potatoes, crushed potatoes, onion rings

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Pasta & Salad

Starter £7.00 or Main Course £14.00

Wild mushroom & parmesan cream penne

truffle oil, cheese straw

Tuscan vegetable & pomodorina penne

basil pesto, crispy kale

Olive, sun blushed tomato & spinach penne

gremolata dressing

Bartellas' salad

*Baby Gem, sun blushed tomatoes, feta,
baby corn, chicken skin, pumpkin seeds*

Classic chicken Caesar salad (main course only)

Baby Gem, chicken breast, anchovies, quail eggs, parmesan, croutons

Classic Greek salad

tomatoes, red onions, olives, feta

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Desserts

Chocolate & orange Jaffa cake torte <i>orange crisp, orange gel</i>	£ 6.25
Hot treacle sponge pudding <i>pecan nut ice cream, clotted cream</i>	£ 6.25
Iced Malibu & coconut parfait <i>caramelised pineapple, praline</i>	£ 6.25
Spiced apple cake <i>rum & raisin ice cream</i>	£ 6.25
Chef's seasonal panna cotta	£ 6.25
Banana & caramel banoffee tart <i>pistachio ice cream</i>	£ 6.25
Selection of ice creams or fruit sorbets (3 scoops)	£ 5.75
Platter of British cheeses , biscuits, homemade chutney, apple	£ 8.50

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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