

Bartellas

Sunday Lunch from 12midday – 4.00pm (last orders)

At the table, enough for 2 - £3.80

Chef's selection of homemade breads, butter, balsamic olive oil (for 1- £1.90)

Starters – all at £6.00

Seasonal soup, homemade bread (v)

Goats' cheese mousse, pickled walnut & herb salad (v)

Smoked salmon, caper & dill terrine, watercress & rocket sorbet

Smooth chicken liver parfait, Sauternes jelly, toasted brioche

Bartellas' prawn cocktail, Marie Rose dressing

Confit duck spring rolls, compressed cucumber, sweet & salty crispy leaf, hoisin sauce

**Special dishes available
every Sunday – please see
our Sunday Specials' sheet.**

Main Courses – all at £15.75

Traditional roast beef

roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy

Roast local turkey

festive trimmings, roast potatoes, seasonal vegetables, pan gravy

10-hour Pernod braised pork belly

bubble & squeak, confit onion & fennel compote, caramelised apple & ginger purée, red wine jus

Wild mushroom & ricotta Charlotte (v)

medley of vegetables, pomodorina sauce

Fillet of salmon wrapped in filo pastry

spring onion mash, wilted spinach, butter sauce

Pan seared seabass

pommes Anna, chargrilled courgette, peas à La Française, herb crusted poached egg

Desserts – all at £5.75

Traditional Christmas plum pudding, brandy custard

Passion fruit cheesecake

Chocolate Sacher torte, caramelised oranges

Mango mousse, white peach coulis, mango sorbet

Selection of ice creams or fruit sorbets (3 scoops)

Platter of British cheeses, biscuits, homemade chutney, apple - £2 supplement

Selection of coffees & teas available from £2.60

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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