

# BARTELLAS

## SUNDAY LUNCH

12midday-4.00pm (last orders)

Chef's selection of breads, butter, balsamic olive oil – at the table  
£3.80 for 2 people or £1.90 for 1 person

All at £7.00

### STARTERS

Chef's soup of the day, Chef's bread

Shredded smoked ham hock ballotine, homemade piccalilli, toasted sour dough, mustard mayo

Bartellas' prawn cocktail, Marie Rose dressing, granary bread

Warm pear & Stilton tart, pickled walnut salad, red wine reduction (v)

Goat's cheese, sun-blushed tomatoes, spring onions, truffles, beetroot relish (v)

Maldon deep smoked salmon, crushed avocado, toasted rye bread, dill dressing

All at £17.50

### MAINS

Roast sirloin of beef

Roast loin of pork, crisp crackling

The above main courses are served with:

roast potatoes, honey roasted vegetables, seasonal greens, Yorkshire pudding, gravy

Pan roasted breast of chicken, broad bean & saffron potato fricassee, pan jus

Roasted loin of cod, black pudding mash, buttered fine beans, shallot jus

Individual pie of the day, creamed mash, vegetable medley

Field mushroom & melting halloumi cheese, Parmentier chilli sweet potatoes, almond & chilli roasted tenderstem broccoli, pomodorino sauce (v)

All at £7.00

### DESSERTS

Warm triple chocolate brownie, locally produced vanilla ice cream, caramel sauce

Steamed syrup sponge, vanilla bean custard

Crème brûlée, Sablé biscuit

Tangy lemon tart, orange sorbet, lemon syrup

Selection of locally produced ice creams or fruit sorbets, (3 scoops)

Platter of British cheeses, biscuits, homemade chutney, apple (£3.00 supp)

Coffee - For a selection of coffee & hot drinks, please see our Drinks' menu.

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 & drinks bill.

Please ask if you would like to see our policy on how this is distributed.