

OPENING TIMES

LUNCH

MONDAY - SATURDAY

12midday - 2.00pm (last orders)

DINNER

MONDAY - SATURDAY

6.00pm - 9.30pm (last orders)

SUNDAY

12midday - 4.00pm (last orders)

For Residents staying at Ivy Hill on a Sunday night, there is an abridged menu available in The Lounge from 6.00pm until 9.00pm (last orders).

CALL 01277 355021

BARTELLAS

WELCOME

WELCOME TO BARTELLAS' RESTAURANT!

We hope you enjoy your experience with us, but should you have any concerns or comments please do not hesitate to speak with one of our Management Team.

HOME DINING

For further information, please speak to a member of the team.

PLEASE NOTE

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. All our prices include VAT at the current rate.

MENU

BARTELLAS



bartellasrestaurant.co.uk

M E N U

S H A R I N G

Chef's selection of breads, butter, balsamic olive oil to share	£3.80
(portion for 1 person)	£1.90
Homemade rosemary & garlic focaccia (v)	£4.50
Add melted mozzarella	£5.00
Mixed olives, sun-blush tomato, anchovy tapenade, Sardinian Music bread (v)	£5.50

S T A R T E R S

Chef's soup of the day	£7.00
Chef's bread	
Bartellas' prawn cocktail	£7.50
Marie Rose dressing, granary bread	
Warm pear & Stilton tart (v)	£7.50
pickled walnut salad, red wine reduction	
Shredded smoked ham hock ballotine	£7.50
homemade piccalilli, toasted sour dough, mustard mayo	
Goat's cheese (v)	£7.95
sun-blushed tomatoes, spring onions, truffles, beetroot relish	
Soft poached hen's egg (v)	£7.95
crushed avocado, broad beans & peas, toasted rye bread, dill dressing	
Roasted breast of local pigeon	£8.50
torn ricotta cheese, saffron potatoes, roasted shallots	
Maldon deep smoked salmon	£8.50
crushed avocado, toasted rye bread, dill dressing	
Tiger prawns wrapped in Parma ham & fresh sage	£9.50
sage & onion potato rosti, sage & garlic cream	

BARTELLAS

M A I N S

Bartellas' salad (v)	£14.00
roasted peppers, fine beans, sun-blushed tomatoes, torn ricotta, olives, tomato dressing	
Add chicken	£16.00
Add smoked salmon	£18.00
Thai style green curry (ve)	£15.00
baby corn, peppers, carrot, sweet potatoes, pak choi, bean sprouts, pomegranate, toasted cashews, coconut milk, vermicelli noodles	
Add chicken	£17.00
Add prawns	£19.00
Homemade halloumi cheese & field mushroom burger (v)	£17.50
glazed brioche or granary bun, tomato, lettuce, dill pickle, mustard mayo, sweet potato fries	
Homemade 8oz ground beef burger	£17.50
glazed brioche or granary bun, bacon, tomato, lettuce, dill pickle, mustard mayo, hand cut chips	
Add cheese	£19.00
Beer battered haddock	£17.50
hand cut chips, mushy peas, lemon & dill pickle, homemade tartare sauce	
Roasted loin of cod	£18.00
black pudding mash, buttered fine beans, shallot jus	
Pan roasted breast of chicken	£20.00
broad bean & saffron potato fricasee, pan jus	
Herb crusted rump of lamb	£22.00
Parmentier chilli sweet potatoes, almond & chilli roasted tenderstem broccoli, pomodorino sauce	
8oz 28 day aged sirloin steak	£25.00
8oz 28 day aged fillet steak	£28.00
Steaks served with: hand cut chips, field mushroom, roasted tomato; choice of; peppercorn, Diane or garlic butter sauce	

M E N U

S I D E S

Hand cut chips; skinny fries; sweet potato fries; creamed mash; seasonal vegetables; garden peas, Bartellas' salad	£4.50
	each side

D E S S E R T S

Warm triple chocolate brownie	£7.25
locally produced vanilla ice cream, caramel sauce	
Steamed syrup sponge	£7.25
vanilla bean custard	
Crème brûlée	£7.25
Sablé biscuit	
Tangy lemon tart	£7.25
orange sorbet, lemon syrup	
Seasonal cheesecake	£7.25
Neapolitan parfait	£7.25
Chantilly cream	
Passion fruit & coconut opera	£7.25
coconut tuille, mango coulis	
Selection of locally produced ice creams or fruit sorbets	£7.25
(3 scoops)	
Platter of British cheeses	£10.25
biscuits, homemade chutney, apple	
Coffee	
For a selection of coffee & hot drinks, please see our Drinks' menu.	