

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.

We are happy to take bookings for a maximum of 12 persons (inc. children) in our Restaurant (subject to availability).

For bookings of 10 or more, a £10.00 (per person) non-refundable & non-transferable deposit will be required.

For parties of 13 and over, please speak to a member of the team to discuss various options available including Private Dining.

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 homemade soup £7.50
Chef's bread

Smoked ham hock & black pudding bon bons £8.50
apple purée

Warm roasted cherry tomato tart (v) £8.50
watercress & olive salad

Goat's cheese barrel (v) £9.00
fresh figs, walnut & thyme dressing, crostini

Maldon deep smoked salmon roulade £9.50
pickled cucumber, salmon pearls

Prawn, crayfish & smashed avocado tian £10.00
pineapple, cashews, spiced mayonnaise

Smoked Aylesbury duck breast £10.00
apple, red cabbage & walnut slaw, honey dressing

Pan seared scallops £12.50
wilted spinach, baby cherry tomatoes, langoustine & prawn bisque

BARTELLAS

M A I N S

Homemade spinach & ricotta gnocchi (v) £16.00
sun-blushed tomato, pine nut & rocket salad, pesto dressing

Escalope of chicken Milanaise £16.50
spaghetti with pomodorina sauce, parmesan shavings

Beer battered catch of the day £17.50
hand cut chips, mushy peas, lemon & dill pickle, homemade tartare sauce

Homemade 8oz ground beef burger £19.00
Monterey Jack cheese, glazed brioche or granary bun, bacon, tomato, lettuce, dill pickle, mustard mayo, hand cut chips

Pan roasted breast of guinea fowl & confit leg £21.50
potato rosti, celery, grapes, cider jus

Local pork wellington £21.50
buttered Savoy cabbage, wild mushrooms, tarragon jus

Pan fried fillet of red snapper £22.00
samphire, watermelon & feta salad, spiced pumpkin seeds

Herb crusted rump of lamb £28.00
Anna potato, ratatouille, fine beans

8oz 28 day aged sirloin steak £27.00

8oz 28 day aged fillet steak £30.00

Steaks served with: hand cut chips, field mushroom, roasted tomato; choice of peppercorn, Diane sauce, garlic butter or red wine jus

M E N U

S I D E S

Hand cut chips; skinny fries; creamed mash; seasonal vegetables; garden peas; Bartellas' Salad £4.50 each side

D E S S E R T S

Steamed chocolate orange pudding £7.50
Cointreau ice cream, chocolate sauce

Warm pecan tart £7.50
bourbon, maple syrup Chantilly cream, orange crisp

Passion fruit mousse £7.50
mango coulis, tuille biscuit

Seasonal cheesecake £7.50

Crème brûlée £7.50
homemade shortbread

Iced coffee parfait in Amaretti crumb £7.50
Disaronno cream

Individual summer pudding £7.50
red berries in brioche, clotted cream

Selection of locally produced ice creams & fruit sorbets £7.50
(3 scoops)

Platter of British cheeses £11.50
biscuits, homemade chutney, apple

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