

# 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 £7.50

### STARTERS

Chef's homemade soup, Chef's bread

Smoked ham hock & black pudding bon bons, apple purée

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

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

Maldon deep smoked salmon roulade, pickled cucumber, salmon pearls

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

All at £18.00

### MAIN COURSES

Roast sirloin of beef

Roast crown of chicken

The above Main courses are served with:

Roast potatoes, honey roasted vegetables, seasonal greens, Yorkshire pudding, pan gravy

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

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

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

Herb crusted rump of lamb, Anna potato, ratatouille, fine beans (supplement £4.50)

All at £7.50

### DESSERTS

Steamed chocolate & orange pudding, Cointreau ice cream, chocolate sauce

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

Passion fruit mousse, mango coulis, tuille biscuit

Crème brûlée, homemade shortbread

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

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

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.