

OPENING TIMES

LUNCH

MONDAY – SATURDAY

12midday – 2.00pm (last orders)

PLEASE SEE OUR SEPARATE LUNCH & LOUNGE MENU

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).

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.

PRIVATE DINING

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

PLEASE NOTE

Before ordering, please speak to our staff if you have a food allergy or intolerance.

A 12.5% 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

STARTERS

Chef's selection of breads, butter, balsamic olive oil to share (portion for 1 person)	£4.80
Homemade rosemary & garlic focaccia (ve) Add Cheese	£2.40
Homemade rosemary & garlic focaccia (ve) Add Cheese	£4.50
Add Cheese	£5.00
Mixed olives Sun-blush tomato, anchovy tapenade, Sardinian music bread	£6.50

STARTERS

Chef's homemade soup (ve) Chef's bread	£8.50
Sun-blush tomato & mozzarella arancini (ve) Roasted pepper salad, oregano dressing	£9.00
Herb crusted Portobello mushroom (v) Spinach, pine nuts & shallot cream	£9.00
Crumbled Stilton, roasted cashews and poached pear salad (v) Red wine reduction	£9.50
Ham hock terrine Homemade piccalilli, toasted sour dough	£9.50
Bartellas' crayfish & prawn cocktail Marie Rose dressing, cucumber ribbons, granary bread	£10.00
Home cured salmon gravadlax Lemon and watercress salad, granary bread, dill dressing	£10.50
Rosemary baked camembert (v) Red onion chutney, rustic bread	£10.50
Chicken & bacon Caesar salad Cos lettuce, croutons, anchovies, parmesan shavings, Caesar dressing, quail eggs	£10.50
Tiger prawn & calamari linguine Sautéed with garlic, chilli and tomato	£11.50

BARTELLAS

MAINS

Tagliatelle, pesto cream (v) Cherry vine tomatoes, wilted spinach and toasted pine nuts Add Marinated tiger prawns (£4.50 supplement)	£17.00
Butternut squash & sweet potato Wellington (ve) Butternut puree, green beans	£18.00
Beer battered haddock Hand cut fat chips, mushy peas, lemon & dill pickle, tartare sauce	£19.50
Homemade 6oz ground beef burger Monterey Jack cheese, glazed brioche bun, bacon, lettuce, tomato, dill pickle, mustard mayo, hand cut fat chips	£19.50
Chicken wrapped in Bacon Creamy Stilton sauce, creamed potatoes, broccoli & toasted almonds	£20.50
Slow braised local pork belly with crackling stick Bubble & squeak, parsnip puree, crispy bacon, Savoy cabbage, red wine jus	£22.50
Pan-fried Calves' liver Creamy mash, bacon sail, honey-roasted carrots, coarse grain mustard jus	£23.50
Pan-fried salmon Spiced couscous, tenderstem broccoli, roasted cherry tomatoes, gremolata dressing	£24.50
Gressingham duck breast Braised red cabbage, thyme-roasted baby new potatoes, red wine jus	£26.50
Sticky shoulder of lamb Dauphinoise potatoes, curly kale, parsnip crisp, redcurrant jus	£27.00
8oz 28day aged fillet steak Hand cut fat chips, field mushroom, roasted tomato Add; red wine jus, garlic butter, peppercorn or Diane sauce (£2.50 supplement)	£32.50

CALL 01277 355021

EMAIL reservations@bartellasrestaurant.co.uk



SIDES

Dauphinoise potatoes; sweet potato fries; hand cut fat chips; skinny fries; tenderstem broccoli with toasted almonds; honey roasted root vegetables; buttered green beans with sesame & soy; Bartellas' salad;	£4.50 each side
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DESSERTS

Warm triple chocolate brownie Chocolate fudge sauce, hazelnut ice cream, candied hazelnuts	£8.75
Seasonal cheesecake	£8.75
Apple & blackberry crumble tart Cinnamon & honey ice cream	£8.75
Danish bread & butter pudding English custard	£8.75
Coconut & mango pannacotta (ve) Meringue drops, toasted coconut & mango coulis	£8.75
Raspberry & white chocolate bavarois Berry compote, freeze dried raspberries & white chocolate shavings	£8.75
Maple crème brûlée Sweet and salty pecans, shortbread biscuit	£8.75
Steamed orange pudding Orange ice cream, caramelised orange syrup	£8.75
Selection of ice creams & fruit sorbets (3 scoops)	£8.75
Platter of British cheeses Biscuits, homemade chutney, apple, celery	£11.75