

## 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).

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.

## 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



bartellasrestaurant.co.uk

## SHARING

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

## STARTERS

<b>Chef's homemade soup (ve)</b> Chef's bread	£8.75
<b>Courgette carpaccio (v)</b> Rocket, mint & ricotta, lemon dressing and toasted pine nuts	£9.25
<b>Cauliflower bhaji (ve)</b> Lime & chilli dressing, spring onions and toasted sesame seeds	£9.25
<b>Goat's cheese mousse (v)</b> Baby gem, sun-blush tomatoes, olives, pumpkin seeds and balsamic dressing	£9.75
<b>Seared tuna medallions</b> , smashed avocado and red onion salad, wasabi dressing	£10.50
<b>Bartellas' crayfish &amp; prawn cocktail</b> Marie Rose sauce, cucumber ribbons, granary bread	£10.50
<b>Smoked salmon &amp; crab roulade</b> Lemon & dill crème fraîche, chilli & lemon pearls	£11.00
<b>Crispy chilli beef strips</b> Watercress, water chestnut & cashew salad, soy & ginger dressing	£11.25
<b>Smoked chicken, mango &amp; chicory salad</b> Toasted pistachios, raspberry vinaigrette	£11.50
<b>Sautéed Tiger prawns</b> Shallot, garlic, white wine & tomato cream, toasted focaccia	£12.25

# BARTELLAS

## MAINS

<b>Spaghetti puttanesca (ve)</b> Tomatoes, garlic, olives, capers & chilli Add tiger prawns (£4.50 supplement)	£17.00
<b>Aubergine &amp; sweet potato moussaka (ve)</b> Toasted focaccia, tomato & olive salad	£18.00
<b>Beer battered haddock</b> Hand cut fat chips, mushy peas, lemon & dill pickle, tartare sauce	£19.50
<b>Homemade 6oz ground beef burger</b> Monterey Jack cheese, glazed brioche bun, bacon, lettuce, tomato, dill pickle, mustard mayo, hand cut fat chips	£19.50
<b>Rolled supreme of chicken</b> Parma ham, mozzarella & tomato filling, broccoli bake, Parisienne potatoes	£21.50
<b>Herb crusted fillet of pork</b> Green beans, carrot puree, chive mash, wild mushroom & cider cream	£22.50
<b>Grilled plaice fillets</b> Samphire, sautéed new potatoes, caper & lemon butter	£23.50
<b>Pan-seared sea bass</b> Pak choi, wilted spinach, chilli & lime dressing, crushed new potatoes	£24.50
<b>Crisp duck breast</b> Vegetable stir-fried noodles, plum & sesame dressing	£26.50
<b>Moroccan marinated rump of lamb</b> Tagine spiced lentils, summer vegetables	£28.00
<b>8oz 28day aged fillet steak</b> Hand cut fat chips, field mushroom, roasted tomato Add; red wine jus, garlic butter, peppercorn or Diane sauce (£2.50 supplement)	£32.50

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EMAIL [reservations@bartellasrestaurant.co.uk](mailto:reservations@bartellasrestaurant.co.uk)



## SIDES

Sweet potato fries; hand cut fat chips; skinny fries; creamed mash; buttered green beans with sesame & soy; tenderstem broccoli with toasted almonds; Bartellas' salad;	£4.50 each side
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## DESSERTS

<b>Biscoff brownie</b> Caramel ice cream, chocolate fudge sauce, Biscoff crumb	£8.75
<b>Seasonal cheesecake</b>	£8.75
<b>Tropical meringue</b> Mango, passion fruit, Chantilly cream	£8.75
<b>Lemon &amp; lime posset</b> Fresh berries, shortbread finger	£8.75
<b>Maple syrup cake (ve)</b> Granola & berry ice cream	£8.75
<b>Raspberry &amp; pistachio frangipane tart</b> Chocolate sauce, crushed dried raspberries	£8.75
<b>Espresso &amp; chocolate semifreddo</b> Dark chocolate stick, toasted crushed hazelnuts	£8.75
<b>Choux pastry bun</b> Fresh strawberries, vanilla pastry cream, strawberry gel	£8.75
<b>Selection of ice creams &amp; fruit sorbets</b> (3 scoops)	£8.75
<b>Platter of British cheeses</b> Biscuits, homemade chutney, apple, celery	£11.75