

# BARTELLAS

## SUNDAY LUNCH

12midday–4.00pm (last orders)

Chef's selection of breads, butter, balsamic olive oil – at the table  
£4.80 for 2 people or £2.40 for 1 person

All at £9.50

### STARTERS

Chef's homemade soup, Chef's bread (ve)

Bartellas' crayfish & prawn cocktail, Marie Rose sauce, cucumber ribbons, granary bread

Courgette carpaccio, rocket, mint & ricotta, lemon dressing and toasted pine nuts (v)

Smoked salmon & crab roulade, lemon and dill crème fraîche, chilli & lemon pearls

Goat's cheese mousse, baby gem, sun-blush tomatoes, olives, pumpkin seeds and balsamic dressing (v)

Smoked chicken, mango and chicory salad, toasted pistachios, raspberry vinaigrette

All at £21.75

### MAIN COURSES

Roast sirloin of beef, Yorkshire pudding, roast potatoes, pan gravy

Roast loin of pork stuffed with apple & thyme, crackling, roast potatoes, pan gravy

Moroccan marinated rump of lamb, tagine spiced lentils

Grilled plaice fillets, sautéed new potatoes, samphire, caper & lemon butter

Rolled supreme of chicken, sautéed new potatoes, Parma ham, mozzarella & tomato filling

The above Main courses are served with honey roasted vegetables, seasonal greens and cauliflower cheese.

Aubergine & sweet potato moussaka, toasted focaccia, tomato & olive salad (ve)

Spaghetti puttanesca, tomatoes, garlic, olives, capers & chilli (ve)

All at £8.75

### DESSERTS

Tropical meringue, mango, passion fruit, Chantilly cream

Maple syrup cake, granola & berry ice cream (ve)

Lemon & lime posset, fresh berries, shortbread finger

Biscoff brownie, caramel ice cream, chocolate fudge sauce, Biscoff crumb

Seasonal cheesecake

Selection of ice creams & fruit sorbets (3 scoops)

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

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.