

## **SOUPS & STARTERS**

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v Pea & watercress soup	3.95
Fried calamari with salad & tartare	4.15
v Deep fried brie with cranberry coulis	4.35
v Bruschetta of grilled vegetables with bocconcini mozzarella	5.25
Thai style mussels with crusty bread	5.35
Crispy pork belly with chicory & honey mustard dressing	5.50
Tempura battered prawns with sweet chilli	6.25
Trio of smoked salmon with rocket salad	6.25

## **STARTERS FOR SHARING**

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v Baked Camembert, roasted cherry tomatoes, crusty bread & pear chutney	7.25
Greek mezze; taramasalata, tzatziki, hummous, feta & tomatoes	7.25
Salt beef platter with mustard, gherkins & assorted breads	7.55

## **PASTA & PIZZA**

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v Rigatoni with mascarpone & aubergines	5.75
Tagliatelle with sun dried tomatoes & chicken	6.25
Lasagna bolognese	6.55
Ravioli of lobster & langoustines with crab meat, butter & cherry tomatoes	7.25
v Pizza Margherita	5.50
v Pizza Quattro Formaggi	5.85
Pizza Piccante, <i>spicy salami &amp; hot green peppers</i>	6.25
Pizza Regina, <i>ham, mushrooms &amp; olives</i>	6.55
Pizza Campagna, <i>Parma ham, artichokes, olives &amp; soft egg</i>	7.15

## **MAIN COURSES & SALADS**

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Risotto of smoked haddock & leeks	8.25
v Leek, wild mushroom & parmesan parcels with béchamel sauce	8.95
Bartellas <i>Aberdeen Angus</i> burger, tomato chutney & cheese, chunky chips &	8.95
Breast of chicken with mushrooms & pancetta, leek mash, runner beans & carrots	10.25
Salmon, cod & chilli fishcakes with greek salad	10.55
Grilled swordfish with rocket and roasted vine tomatoes	10.75
Pan fried calves liver, bacon & mashed potatoes " <i>the way John Ward* liked it</i> ".	11.25
Confit of duck leg with plum sauce on carrot, mushroom & spinach noodles	12.85
Fillets of sea bass with artichokes, broad beans & lemon	13.75
Slowly cooked shank of lamb with pesto mash & vichy carrots	13.95
Sirloin steak with tarragon butter, grilled tomato, chunky chips & onion rings	15.45
v Roquefort, poached pear, walnut & chicory salad	8.75
Caesar salad with grilled chicken, bacon, parmesan & croutons	8.95

## **SIDE ORDERS**

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v Garlic bread	2.25
v Skinny chips/ sautéed potatoes	2.25
v Cauliflower mornay / runner beans & red peppers / vichy carrots	2.95
v Zucchini frites	2.95
v Greek salad	2.95

*\* John died tragically from Mesothelioma & was cared for admirably by The Ellenor Lions Hospices.  
In his memory for every calves liver dish sold 25p will be donated to The Hospices.*

There is no service charge, except for parties of 8 or more when a 10% service charge will be added to the bill  
Gratuities go entirely to the staff

The kitchen is open Monday to Saturday noon until 2.30pm then 6pm until 10.00pm, Sunday noon until 9.00pm

Reservations can be made on 01474 812154 or via the website on

[www.bartellas.com](http://www.bartellas.com)