

Homemade Bread £1.50

Lightly salted butter

Marinated Olives (GF) £3

Homemade Bread £3.50

With hummus

STARTERS

Soup of the Day (GF) £5.50

Freshly baked homemade bread roll

Scallops, Poached Eggs & Black Pudding (GF) £9

Mint & pea puree - crispy pancetta - hollandaise sauce

Grilled Halloumi Stack (GF) £6.50

Mediterranean vegetable ratatouille - balsamic reduction

Chicken Liver Parfait (GF) £7

Red onion marmalade - dressed mixed leaf - ciabatta crostini

Goats cheese Gnocchi (V/*) £6.50

Wild mushrooms - butternut squash puree - pumpkin seeds - kale and walnut pesto

Thai Fishcake (GF) £7.50

Dressed mixed leaves - Thai sweet chilli & lemongrass sauce

Beetroot Cured Salmon (GF) £7.50

Compressed cucumber - puffed barley - pickled radishes - creme fraiche

Quail Scotch Egg £7

Haricot beans - roasted tomato - chorizo - red pepper cassoulet - dressed rocket

Warm Winter Vegetable Salad (GF/V) £6.50

Beetroot - chicory - butternut squash - pickled celeriac - vegetable crisps - port and anise dressing

STEAKS

Served with hand cut chips - field mushroom - vine tomato - dressed watercress. All our Steaks are 40 day aged from Walton Lodge or other trusted local suppliers. (All Steaks GF)

10oz Sirloin £22.50

8oz Rump £18.50

5oz/8oz Fillet £21.50/ £28.50

10oz Rib Eye £22.50

Surf & Turf £6

Add tiger prawns to your steak

SAUCES £2.50 EACH

Peppercorn

Blue Cheese

Red Wine Jus

Diane

Béarnaise

SIDES £3 EACH

Homemade Chips

Roast Root Vegetables

Buttered New Potatoes

Garlic Kale

Seasonal Greens

Mixed Side Salad

PUB CLASSICS

8oz Steak Burger (GF) £15.50

Rump mince - hand cut chips - smoked pancetta - smoked Applewood cheese - brioche bun

Lamb Shank (GF) £17.50

Slow braised Walton Lodge lamb - mash - roasting stock sauce - roast root vegetables

Homemade Pot Pie of the Day £15

Pastry lid - Seasonal vegetables - Choice of new potatoes, chips or buttered mash

Fish & Chips £14.50

8oz beer battered fish - chips - grilled lemon - mushy peas - tartare sauce

Walton Lodge Rolled Belly Pork (GF) £19

Fennel and lemon marinade - Jerusalem artichoke - dauphinoise potato - seasonal vegetables - charcuterie jus

Walton Lodge Trio of Sausage £15.50 (Ask server for weekly flavour)

Creamed mashed potatoes - buttered peas - rich onion gravy

Chargrilled 10oz Gammon steak £15.50

Hand cut chips - double fried egg - dressed leaves - pineapple salsa

CRAFTED DISHES

Asian Spiced Duck Breast (GF) £19

Sesame and soy glazed duck breast - crispy leg meat - compressed pear - carrot and ginger puree - baby sweetcorn - rich jus

Oven Roasted Stuffed Chicken (GF) £17

Stuffed with spinach and ricotta - parma ham - creamy potatoes - peas a la francais - tenderstem broccoli - roasting juices

Our' Herb Crusted Rack of Lamb £24

Caramelized shallot and goats cheese tart ta tin - fondant potatoes - dried olive crumb - wilted spinach - rainbow chard - baby carrots - lamb sauce

Pan Seared Fillet of Wild Bass £22

Tagliatelle pasta - flaked white crab meat - shellfish bisque

Oven Roasted Halibut (GF) £23

Israeli cous cous - charred cauliflower - caramelized cauliflower puree - buttered kale - parmentier potatoes - beurre blanc

VEGETARIAN DISHES (* - Available as a vegan dish

Pea, Spinach and Mint Risotto (GF/*) £14

Fresh peas - broad beans - sugar snaps - feta cheese - pea shoots - creme fraiche

Linguine (V/*) £14

Creamy wild mushrooms - mozzarella - pesto dressing - toasted pine nut seed - basil leaves

Grilled Vegetable Tower (v) (*) (GF) £14

Portabello mushroom - grilled zucchini - egg plant - goats cheese - herb & balsamic dressing

Pasta Puttanesca (v) (*) £13.50

Tomato sauce - olives - hint of chilli - dressed rocket leaves

Superfood Salad (v) (*) (GF) £14

Chickpeas - hint of chilli - quinoa - broccoli - avocado - mix of nuts - mixed salad leaves

Garden Burger (v) (*) (GF) £13

Spiced falafel - tzatziki - lettuce - red onion - coriander salsa - toasted brioche bun - hand cut chips

Add halloumi £1.50

To any of the above dishes

Add Chicken £4 Add Prawns £6

(v) - Vegetarian (*) - Vegan or dish can be available as a vegan option (gf) - Dish is Gluten Free or can be tailored to this requirement depending on dish.

Please inform a member of our team of any specific dietary requirements or allergies

Head Chef - Tom Marr. Thank you, we appreciate your custom."