

Homemade Bread £1.50

Lightly salted butter

Marinated Olives (GF) £3

Homemade Bread £3.50

With hummus

STARTERS

Soup of the Day (V/GF) £5.50

Freshly baked homemade bread roll

Scallops, Poached Eggs & Black Pudding (GF) £10

Mint & pea puree - crispy pancetta - hollandaise sauce

Grilled Halloumi Stack (V/GF) £6.50

Mediterranean vegetable ratatouille - balsamic reduction

Chicken Liver Parfait (GF) £7

Red onion marmalade - dressed mixed leaf - ciabatta crostini

Thai Fishcakes (V/GF) £7

Sweet chilli sauce - dressed mixed leaves

Beetroot Cured Salmon (GF) £7.50

Compressed cucumber - puffed barley - pickled radishes - creme fraiche

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Pigeon Breast £8

Cooked on the crown - savoury granola - pink radish - pomegranate - raspberry vinaigrette

Baked Camembert (V) £8

Toasted seeds - red onion marmalade - fresh sourdough

Five Bean Tacos (V/*) £7/£14

Mixed beans - roasted tomato & red pepper sauce - pulled jackfruit - lime dressed avocado

Available as a starter or main

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.

10oz Sirloin £24.50

8oz Rump £18.50

5oz/8oz Fillet £23/£29

10oz Rib Eye £25

Surf & Turf £6

Add tiger prawns to your steak

Chateaubriand £65

Served with 2 sauces - homemade chips - vine tomatoes - choice of rocket & parmesan salad or seasonal greens

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

Chargrilled 10oz Gammon steak £15.50

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

CRAFTED DISHES

Roasted Duck Breast £21

Root vegetable dauphinoise - salt baked beetroot - crispy leg - diced butternut squash - cherry sauce

Oven Roasted Stuffed Chicken (GF) £17

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

Walton Lodge Boned Rack of Lamb £24

Parisienne potatoes - pea broad bean fricassee - girolles - roasted feta cheese - salsa verde dressing - lamb sauce

Pork Fillet Wrapped in Pancetta £21

Glazed pigs cheek - braised belly pork - roasted celeriac puree - purple sprouting broccoli - kale - heritage carrots - cider jus

Thai Infused Salmon Fillet £21

Oriental vegetables - vermicelli noodles - Thai green sauce - crunchy cashew nuts

Grilled Brill Fillet £20

Crushed new potatoes - sautéed spinach - samphire - caper and lemon butter sauce

VEGETARIAN DISHES (*) - Available as a vegan dish

Butternut Squash and

Blue Cheese Risotto (V/GF/*) £14

Vegetable crisps - parmesan tuile

Linguine (V) £14

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

Sweet Potato Cakes (V/*) £15

Red lentil dahl - courgette - carrot puree - crispy paneer cheese - katsu sauce

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