

**STARTERS**

**Soup Of The Day (v/gf) £6**

Home Baked Bread Roll

**Classic Prawn Cocktail (gf) £7**

Baby Gem – Marie Rose – Bread and Butter

**Sautéed Wild Mushrooms on Toast (v/gf) £7/14**

Madeira Cream - Watercress

**Crispy Brie (v) £7**

Sweet Chilli Sauce – Mixed Leaf

**Treacle Cured Salmon (gf) £8**

Squid ink Aioli – Grapefruit

**Coronation Chicken Terrine £7.50**

Bombay Mix – Yoghurt – Spinach

**Pan Seared Scallops (gf) £11**

Cauliflower – Dukkah – Coriander

**MAINS**

**Walton Lodge Steak Burger (gf) £16**

Smoked Cheese – Crispy Pancetta – Relish – Twice Cooked Chips

**Pot Pie Of The Day £16**

Twice Cooked Chips – Chantenay Carrots – Seasonal Greens – Pan Gravy

**Oven Roasted Chicken Breast (gf) £19**

Creamed Potatoes – pea, pancetta, baby gem fricassee – Red Wine Jus

**Fish Of The Day**

(See Specials)

**Gnocchi Puttanesca (gf/v) £16**

Roast Tomatoes – Black Olives

**Roast Butternut Squash Risotto (gf/v) £16**

Ribblesdale Goats Cheese – Watercress – Pumpkin Seeds

**Vegan Garden Burger (gf/v/\*) £14**

Falafel – Sweet Potato Wedges

**Haddock and Chips £15**

Mushy Peas – Tartare Sauce

**Walton Lodge 10oz Sirloin (gf) £28**

Twice Cooked Chips – Roast Vine Tomato – Mushroom – Rocket and Parmesan

**Walton Lodge 8oz Fillet Steak (gf) £32**

Twice Cooked Chips – Roast Vine Tomato – Mushroom – Rocket and Parmesan

**Steak Sauces:**

Diane, Peppercorn, Red Wine Jus 3.5

**Walton Lodge Crispy Lamb Shank (gf) £20**

Creamed potatoes – Seasonal Greens

**Walton Lodge Duo of Beef (gf) £23**

Slow Braised Ox Cheek – 4oz Fillet – Potatoes Terrine – Celeriac – Black Garlic Ketchup

**Please Be Assured Your Table Has Been Sanitised Prior To Your Arrival**

*(gf) - Can be tailored to gluten free, not all dishes are as standard.*

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

*Thank you, we appreciate your custom.*