

STARTERS

Soup of the day (v/vg/gf) £6

Homemade bread roll – whipped butter

King oyster mushroom £8.5 (vg)

Miso glaze – pickled shimeji – wild garlic & heritage grain granola

Wild herb salad £8 (v)

Goats cheese ricotta – glazed shallot – shallot puree - chickpea cracker

Crispy cod cheek £9 (v)

Coriander - tomato and red onion salsa

Scallops £12

Pork cheek spring roll – lemon gel – bronze fennel

Confit duck and chicken terrine £9 (gf)

Spring onion – date puree – candid pine nuts

MAINS

Walton Lodge steak (see specials menu) (gf/df)

Roasted tomato – portobello mushroom – rocket and watercress salad – triple cooked chips

Steak sauces:

Peppercorn(gf)/ red wine jus(gf/df)/ garlic butter(gf)

Nose-to-tail Walton Lodge lamb £22(gf)

Spinach & shallot bubble and squeak – minted pea puree – asparagus – sherry vinegar jus

Corn-fed chicken breast £19(gf)

Heritage potatoes – tender stem broccoli – pancetta – red wine jus

Fish of the day

(See specials menu)

Pie of the day £15

Seasonal greens – triple cooked chips

Fish and chips £16

Tartare sauce – mushy peas

Walton Lodge steak burger £15(gf)

Bacon jam – cheddar – red onion marmalade – triple cooked chips

Pea, mint & feta risotto (v/vg/gf) £14

Rocket pesto – pine nuts

Garden burger (v/vg) £14

Red onion marmalade – baby gem lettuce – triple cooked chips

SIDES

Sweet potato fries £4.5(gf/vg)

Triple cooked chips £4.5 (gf/vg)

Skinny fries £3.5 (gf/vg)

Heritage potatoes £4 (gf/v)

Seasonal greens £4 (gf/v/vg)

Mixed leaf salad £4 (gf/v/vg)

Please Be Assured Your Table Has Been Sanitized Prior To Your Arrival

(gf) - Can be tailored to gluten free, (v) – vegetarian, (vg) - vegan, 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