

STARTERS

Soup Of The Day (v/vg/gf) £6.50

Homemade bread roll – Whipped butter

King Oyster Mushroom (vg) £8.50

Miso glaze – Pickled shimeji – Wild garlic & heritage grain granola

Wild Herb Salad (v) £8

Goats cheese ricotta – Glazed shallot – Shallot puree - Chickpea cracker

Scallops £12

Black Pudding – Pea purée – Crisp Pancetta

Chicken Liver Parfait (gf) £9

Spring onion – Date puree – Candied pine nuts

MAINS

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

Roasted tomato – Portobello mushroom – Rocket and watercress salad – Triple cooked chips

Steak Sauces £3.50

Peppercorn (gf)/ Red wine jus (gf/df)/ Garlic butter (gf)

Trio of Walton Lodge Lamb (gf) £24

Spinach & shallot bubble and squeak – Minted pea puree – Asparagus – Sherry vinegar jus

Corn-fed Chicken Breast (gf) £19

Heritage potatoes – Tender stem broccoli – Forestier – Red wine jus

Fish Of The Day

(See specials menu)

Pork Belly (gf) £17

Courgette – Creamed mash potato – Fennel – Red Wine jus

Pea, Mint & Feta Cheese Risotto (v/vg/gf) £14

Rocket pesto – Pine nuts

Garden burger (v/vg) £14

Red onion marmalade – Baby gem lettuce – Triple cooked chips

(Add Halloumi - £2.50)

SIDES

Sweet potato fries £4.5(vg)

Triple cooked chips £4.5 (vg)

Heritage potatoes £4 (v)

Seasonal greens £4 (v/vg)

Mixed leaf salad £4 (v/vg)

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

V = Vegetarian

VG/VGA = Vegan/Vegan Adaptable

GF/GFA = Gluten Free/GF Adaptable

DF/DFA = Dairy Free/DF Adaptable

*Please inform a member of our team of any specific dietary requirements or allergies.
Thank you, we appreciate your custom.*