

THE DINNER MENU

STARTERS

Seasonal Soup of the Day - £8

Whipped Flavoured Butter, Toasted Seeds, Chive Oil

Pan-Seared Pigeon Breast - £12

Confit Leg Bon-Bon, Compressed Pear and Rainbow Chard, Pigeon and Blackberry Sauce

Smoked Duck Breast (DF/GF) - £12

Smoked in Lemon and Ginger, Variations of Beetroot, Red Chicory, Seed Crumb

Duck Liver & Chicken Parfait - £10

Apple and Stem Ginger Purée, Hazelnut Granola, Toasted Brioche

Pan-Seared King Scallops - £16

Squid Ink Cauliflower, Pumpkin and Liquorice Purée, Dashi Vinaigrette, Grape

Handpicked Crab Katsu - £14

Katsu Ketchup, Charred Corn, Pickled Apple, Fennel

Textures of Woodland Mushrooms (V/GF) - £11

Butternut Squash, Autumn Greens, Maple Roasted Hazelnuts

Gochujang Glazed Cauliflower Steak (VG) - £9

Asian Slaw, Yuzu Dressing, Radish

(V) Vegetarian (GF) Gluten-Free (VG) Vegan

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.

MAINS

All of our steaks come direct from our own herd of home-reared, Belted Galloway rare breed cattle at Walton Lodge Farm.

10oz Sirloin Steak (GF) - £34

8oz Fillet Steak (GF) - £40

Our steaks are served with a Grilled Portobello Mushroom, Roasted Vine Tomato and Triple Cooked Chips

Chateaubriand 16oz Sharing Steak (GF) - £80

(For two to share, carved at your table)

Served with your choice of any side and sauce

Steak Sauce - £5

Choose from Blue Cheese, Diane or Peppercorn

Walton Lodge Dorset Lamb - £36

Herb Crusted Lamb Rack, Glazed Rump, Crispy Lamb Faggot, Confit Potato, Baby Heritage Carrots, Rosemary Sauce

Walton Lodge Berkshire Pork - £29

Braised Belly Pork, Crispy Pork Shoulder, Pancetta Wrapped Tenderloin, Apple and Fennel, Maple Glazed Piccolo Parsnips, Red Wine Jus

Duo of Derbyshire Venison (GF) - £38

Loin of Venison, Pulled Venison and Redcurrant Pie, Root Vegetable and Gruyère Gratin, Honey-Glazed Carrots, Red Cabbage Gel, Crispy Kale, Rosemary Jus

Pan-Roasted Chicken Supreme (GF) - £27

Dauphinoise Potato, Sautéed Wild Mushrooms, Cep Purée, Tenderstem Broccoli, Chicken Jus

Pan-Roasted Monkfish Tail (GF) - £34

Mussel, Prawn and Clam Bouillabaisse, Confit Potato, Courgette, Samphire

Fish of the Day (GF) - Market Price

Please speak to a member of the team

Walton Lodge Garden Wellington (V) - £23

Goat's Cheese, Wild Mushrooms, Creamed Potato, White Wine and Parsley Sauce

Butternut Squash, Sage and Blue Cheese Risotto (V) - £22

Butternut Squash, Blue Cheese Bon-Bons, Crispy Sage Leaves, Toasted Seeds

SIDES

Creamy Parmesan and Confit Garlic Potato (GF/V) - £6

Thai Ribbon Salad, Pomegranate, Roasted Peanuts, Yuzu Dressing (GF/VG) - £6

Sautéed Wild Mushrooms and Hazelnuts, Truffled Thyme Butter (GF/V) - £8

Triple Cooked Chips, Garlic Aioli (GF/VG) - £5

Roasted Baby Carrots Glazed in a Honey Fennel Butter (GF/V) - £6

Selection of Walton Lodge Greens, Garlic and Rosemary Butter (GF/V) - £6

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