

DESSERTS

Bakewell Tart – £9

Warm Crème Anglaise

Belgian Chocolate Truffle – £9

Vanilla Cream

Black Forest Cheesecake – £9

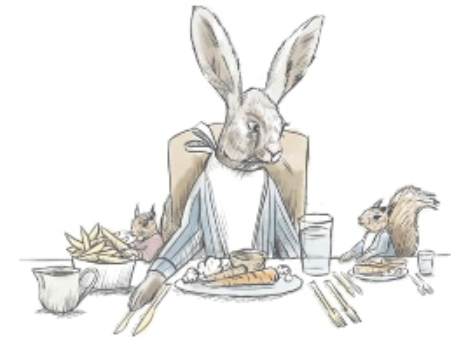
Berry Compote, Chantilly Cream

Selection of Daltons Ice Cream (GF) – £7

Ask a member of the team for today's flavours.

Selection of Artisan Derbyshire Cheeses – £14

Biscuits, Walton Lodge Churney



STARTERS

Roast Red Pepper, Chickpea and Fennel Soup (V / GFO) – £8

Coriander Oil, Toasted Seeds

Pan Seared King Scallops (GFO) – £16

Courgette and Basil Purée, Sauce Vierge

Classic Prawn and Crayfish Cocktail (GFO) – £11

Cucumber, Tomato Concasse, Marie Rose Sauce, Buttered Granary Bread

Ham Hock Terrine (GFO) – £9.50

Apple and Pear Chutney, Sourdough

Warm Goat's Cheese Salad (V, GFO) – £10

Beetroot, Pesto Dressing, Rocket, Toasted Seeds

Creamy Garlic Mushrooms (V, GFO) – £9

Toasted Sourdough, Rocket

MAINS

Roasted Striploin of Aged Walton Lodge Beef (GFO) – £27

Garlic and Rosemary Braised Shoulder of Walton Lodge Lamb (GFO) – £26

The above mains are served with:

*Duck Fat Roast Potatoes, Braised Red Cabbage, Seasonal Greens
Cauliflower Cheese, Honey & Fennel Glazed Root Vegetables,
Yorkshire Pudding, Red Wine Gravy*

Walton Lodge Duo of Pork (GF) – £27

*Braised Belly, Roasted Tenderloin, Honey Glazed Carrot, Buttered Summer Cabbage,
Duck Fat Roasted Potatoes, Red Wine Jus*

Whole Roasted Walton Lodge Pheasant (GF) – £25

Creamed Potatoes, Piccolo Parsnips, Red Cabbage, Kale, Jus

Pan-Fried Fillet of Sea Bass – £28

Mussel Tagliatelle, Bisque Sauce

Roast Vegetable Wellington (V) – £21

Parsley Cream Sauce

SIDES

All sides are £6

Wilted Seasonal Greens (V)

Creamy Mash (V)

Goose Fat Roast Potatoes

Cauliflower Cheese (V)