

THE LUNCH MENU

STARTERS

Honey and Thyme Roasted Root Vegetable Soup - £8

Toasted Pumpkin Seeds, Herb Oil

Red Lion Prawn and Crayfish Cocktail - £11

Gem Lettuce, Marie Rose Sauce, Buttered Granary Bread

Walton Lodge Scotch Egg - £11

Tomato and Bean Ragù, Pea Shoots

Ham Hock Terrine - £12

Crispy Poached Egg, Pineapple Salsa, Dressed Cress

Pan Seared King Scallops - £16

Crispy Pork, Roasted Apple Purée, Black Pudding and Tarragon Crumb

Cajun King Prawns - £10

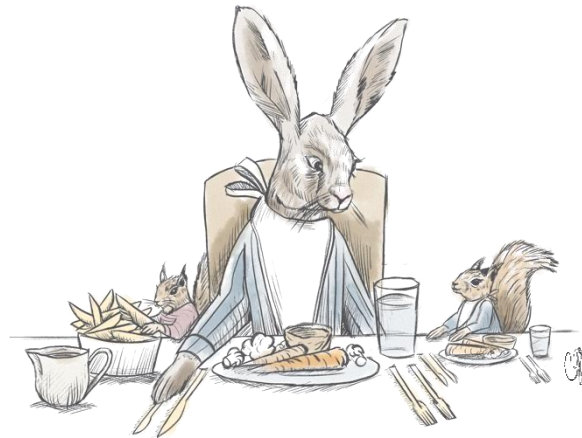
Lemon and Garlic Aioli, Dressed Leaves

Warm Chinese Crispy Beef Salad - £12

Asian Noodle Salad, Cashew Nuts, Soy and Lemongrass Glaze

Rosemary Studded Camembert - £12

Red Onion Relish, Toasted Seeds, Warm Sourdough Bread



ON BREAD

Gluten-Free options are available.

Red Lion Club Sandwich - £12

Smoked Bacon, Walton Lodge Soft Boiled Egg, Chicken, Lettuce and Tomato

Katsu Wrap (Chicken or Halloumi) - £11

Katsu sauce, Bean Shoots, Pickled Red Cabbage, Curried Mayonnaise

Black Bomber Cheddar Sandwich - £8

Red Onion Relish

Honey & Mustard Roasted Ham - £8

Dijon Mustard Mayonnaise

Let there be lunch!

MAINS

Walton Lodge Beef Bourguignon - £18

Braised Beef Chuck Steak, Smoked Pancetta, Garlic and Thyme Dumplings

Walton Lodge Beef Burger - £16

Red Onion Jam, Smoked Pancetta, Monterey Jack Cheese, Triple Cooked Chips

Pan Roasted Lamb Rump - £26

Lamb Fat Fondant Potato, Cavalo Nero Cabbage, Red Wine Jus

Korean Glazed Pork Ribs - £16

Gochujang Glaze, Sesame Seeds, Noodle Salad

Trio of Walton Lodge Sausages - £15

Creamed Potatoes, Buttered Greens, Caramelised Onion Gravy

Chargrilled 10oz Gammon Steak - £17

Walton Lodge Fried Egg, Triple Cooked Chips, Buttered Garden Peas

Chef's Pie of the Day - £19

Please speak to a member of the team

Chatsworth Gold Beer Battered Haddock Fillet - £17

Triple Cooked Chips, Mushy Peas, Tartare Sauce, Lemon

Sweet Potato, Chickpea and Spinach Curry - £15

Basmati rice, Thai Crackers, Coriander Salad

SALADS

Smoked Salmon or Chicken Caesar Salad - £15

Baby Gem Lettuce, Herb Croutons, Parmesan, Caesar Dressing

Goat's Cheese, Beetroot and Butternut Squash - £14

Giant Couscous, Pomegranate, Compressed Pear, Citrus Vinaigrette

SIDES

Selection of Seasonal Greens, Thyme and Garlic Butter - £6

Thai Ribbon Salad, Roasted Peanuts, Yuzu Dressing - £6

Triple Cooked Chips, Garlic Aioli - £5

Creamy Parmesan and Confit Garlic Potato - £6

Roasted Carrot with Honey and Fennel Butter - £6

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.