

THE DINNER MENU

STARTERS

Seasonal Soup of the Day - £8

Toasted Seeds, Chive Oil

Pan-Seared King Scallops - £18

Sesame Crusted Pork Belly, Charred Corn, Black Rice Cracker, Ponzu Dressing

Mosaic of Salmon - £12

Cured in Beetroot and Gin, Pink Grapefruit Gel, Bronze Fennel, Crispy Salmon Skin

Line Caught Scottish Mackerel - £11

Rillettes Rolled in Toasted Oats, Cucumber and Dill Jelly, Jerusalem Artichoke Purée

Duck Liver Parfait - £11

Rhubarb and Ginger, Roasted Hazelnuts, Toasted Brioche

Pan Roasted Pigeon Breast - £14

Braised Pigeon, Cauliflower Purée, Pickled Shallot, Watercress Gel

Textures of Woodland Mushrooms - £12

Wye Valley Asparagus, Spring Greens, Radish, Smoked Almonds

Chimichurri Cauliflower - £10

Glazed Cauliflower, Chimichurri Dressing, Herb Salad

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) - £90

(Based on two people sharing)

Served with your choice of any side and sauce

Steak Sauce - £5

Choose from Blue Cheese, Diane or Peppercorn

Braised Lamb Shoulder Hot Pot - £32

Crispy New Season Potatoes, Gratin Gruyere Cheese, Sautéed Wild Mushrooms, Asparagus, Kale

Duo of Walton Lodge Pork - £29

Braised Pork Belly, Crispy Shoulder, Pressed Potato, New Season Peas, Asparagus, Red Wine Jus

Gressingham Duck Breast - £34

Leg Spring Roll, Carrot and Anise Purée, Charred Hispi Cabbage, Baby Corn, Soy and Lemongrass Sauce

Walton Lodge Blade of Beef - £28

Creamed Potato, Roasted Celeriac, Buttered Kale, Spinach and Pancetta Fricassee, Red Wine Sauce

Pan Roasted Corn Fed Chicken Supreme- £28

Dauphinoise Potato, Spring Greens, Sautéed Wild Mushrooms, Roasted Chicken Sauce

Pan Roasted Line Caught Trout Fillet - £31

Crab Bon Bons, Pea Velouté, Girolles, Clams, Watercress and Dill Sauce

Fish of the Day (GF) - Market Price

Please speak to a member of the team

Spring Garden Wellington - £26

Squash, Wild Mushrooms, Feta Cheese and Almond Wellington, Creamed Potato, Spring Greens, White Wine and Dill Sauce

Asparagus, Broad Bean and Pea Risotto - £26

Feta, Roasted Sunflower Seeds, Radish, Pea Shoots

SIDES

Sautéed New Potatoes, Dressed with Pesto and Broad Beans - £7

Sautéed Asparagus, Crispy Pancetta- £8

Thai Ribbon Salad, Pomegranate, Roasted Peanuts, Yuzu Dressing - £7

Triple Cooked Chips, Garlic Aioli - £5

Selection of Spring Greens, Basil and Garlic Butter - £7

Sautéed Wild Mushrooms, Roasted Hazelnuts, Thyme Butter - £8

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