

# 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**

*Rillette 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, Pomegranate 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*

**Duo of Walton Lodge Lamb - £38**

*Shoulder of Lamb Hotpot, Rump of Lamb, Creamed Potatoes, Fricassee of Wild Mushrooms, Pea and Asparagus, Red Wine Jus*

**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, Sauteed 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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