

# THE LUNCH MENU

## STARTERS

### **Soup of the Day - £8**

*Toasted Pumpkin Seeds, Herb Oil*

### **Red Lion Prawn and Crayfish Cocktail - £11**

*Gem Lettuce, Marie Rose Sauce, Buttered Granary Bread*

### **Duck Liver Parfait - £11**

*Rhubarb and Ginger, Roasted Hazelnuts, Toasted Brioche*

### **Pan Seared King Scallops - £18**

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

### **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, Chicken, Soft Boiled Walton Lodge Egg, Lettuce and Tomato*

### **Chicken and Bacon Caesar Wrap- £11**

*Romaine Lettuce, Caesar Dressing, Toasted Wrap*

### **Black Bomber Cheddar Sandwich - £9**

*Red Onion Relish*

### **Honey & Mustard Roasted Ham - £9**

*Dijon Mustard Mayonnaise*

## MAINS

### **Walton Lodge Braised Blade of Beef - £28**

*Creamed Potatoes, Roasted Celeriac, Buttered Kale, Spinach and Pancetta Fricassee, Red Wine Gravy*

### **Duo of Walton Lodge Lamb - £38**

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

### **Duo of Walton Lodge Pork - £29**

*Roasted Fillet, Crispy Belly Pork, Pressed Potato, New Season Peas, Asparagus, Red Wine Jus*

### **Chargrilled 10oz Gammon Steak - £19**

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

### **Fish of The Day – Market Price**

*Please speak to a member of the team.*

### **Chef's Pie of the Day - £19**

*Please speak to a member of the team.*

### **Chatsworth Gold Beer Battered Haddock Fillet - £19**

*Triple Cooked Chips, Mushy Peas, Tartare Sauce, Lemon*

### **Walton Lodge Beef Burger - £18**

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

### **Sweet Potato, Chickpea and Spinach Curry - £18**

*Basmati Rice, Thai Crackers, Coriander Salad*

## WALTON LODGE STEAKS

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**

*(For two to share)*

*Served with your choice of any side and sauce*

### **Steak Sauce - £5**

*Choose from Blue Cheese, Diane or Peppercorn*

## 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

### **Sauteed New Potatoes, Dressed with Pesto and Broad Beans - £6**

### **Sauteed Asparagus and 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**

### **Sauteed Wild Mushrooms, Roasted Hazelnuts, Thyme Butter - £8**

## DESSERTS

### **Sticky Toffee Pudding - £9**

*Caramel Sauce, Vanilla Ice Cream*

### **Chocolate Fondant - £9**

*Vanilla Ice Cream, Blood Orange Gel, Chocolate Soil, Tuille*

### **Seasonal Fruit Crumble - £9**

*Crunchy Oat Topping, Crème Anglaise*

### **Crème Brûlée - £9**

*Shortbread, Raspberries*

### **Trio of Derbyshire Cheeses - £14**

*Walton Lodge Fruit Chutney, Artisan Crackers, Grapes*

### **Selection of Ice Cream / Sorbets - £7**

*Ask a member of the team for flavours.*

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.

