

THE DINNER MENU

STARTERS

Soup of the Day - £8

Toasted Seeds, Herb Oil

Pan-Seared King Scallops - £18

Sesame Crusted Pork Belly, Ponzu Dressing, Coriander

Mosaic of Salmon - £14

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

Classic Red Lion Prawn and Crayfish Cocktail - £11

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

Pan Roasted Pigeon Breast - £15

Braised Pigeon, Cauliflower Purée, Pickled Shallot, Watercress Gel

Chicken Liver Parfait - £10

Red Onion Jam, Dressed Leaves, Toasted Brioche

Sautéed Creamy Garlic Mushrooms - £9

Sourdough, Rocket Salad

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 Béarnaise, 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

Pan Roasted Corn Fed Chicken Supreme - £28

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

Fish of the Day - 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

DESSERTS

Sticky Toffee Pudding - £9

Toffee Sauce, Vanilla Ice Cream

Apple and Berry Crumble - £9

Vanilla Custard, Berry Compote

Chocolate and Cherry Torte - £9

Cherry Gel, Tuille

Yuzu Tart and Lime Tart - £10

Raspberry, White Chocolate Soil

White Chocolate Mousse - £10

Textures of Rhubarb

Selection of Artisan Cheeses - £14

Walton Lodge Chutney, Biscuits

Selection of Ice Creams and Sorbets - £7

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.

