

THE DINNER MENU

STARTERS

Seasonal Soup of the Day – £8

Homemade Sourdough, Whipped Flavoured Butter, Toasted Seeds

Pan-Seared King Scallops – £19

Crispy Pork Shoulder, Hollandaise Sauce, Capers, Hazelnut and Tarragon Granola

Charred Octopus – £16

Organic Spelt, Autumn Squash, Spiced Game Chips

Handpicked Devon Chilli Crab – £17

Toasted Rye Bread, Brown Crab Emulsion, Pickled Apple

Pan-Roasted, Spiced Pigeon Breast – £14

Braised Pigeon Leg, Carrot and Ginger Purée, Crispy Shallot, Buckwheat

Chicken Liver Parfait – £15

Blackberry, Cashew Granola, Watercress, Toasted Brioche

Whipped Goat's Cheese – £12

Victoria Plum, Crispy Onion, Walton Lodge Honey

Satay Broccoli – £12

Tenderstem Broccoli, Fennel Salad, Roasted Peanuts, Satay Sauce

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 – £34

8oz Fillet Steak – £40

Our steaks are served with a Chestnut Mushroom Purée, Roasted Vine Tomato and Triple Cooked Chips

Chateaubriand 16oz Sharing Steak – £90

(Based on two people sharing)

Served with your choice of any side and sauce

Steak Sauce – £5

Choose from Béarnaise, Chimichurri, Dovedale Blue Cheese, Diane or Peppercorn

Walton Lodge Seared, Aged Beef – £37

Aged Sirloin, Braised Beef Rib, Roscoff Onion, Woodland Mushrooms, Red Wine Jus

Walton Lodge Rack of Lamb – £38

Pressed Lamb Shoulder, Lamb Boulangère, Smoked Almond Crumb, Romesco, Pomegranate Jus

Chatsworth Estate Venison – £34

Venison Loin and Tartare, Black Garlic, Compressed Pear, Blackcurrant Jus

Pan-Roasted Supreme of Free Range Packington Chicken – £32

Potato Dauphinoise, Wild Mushrooms, Autumn Greens, Chicken Cracker, Roasted Jus

North Atlantic Monkfish Tail – £32

Braised Puy Lentils, Dry Cured Bacon, Autumn Squash, Cauliflower and Truffle Velouté

Fish of the Day – Market Price

Please speak to a member of the team

Autumn Squash, Wild Mushroom, Dovedale Blue Cheese Wellington – £26

Creamed Potatoes, Seasonal Vegetables, Diane Sauce

Buckwheat and Spelt Risotto – £24

Baby Beetroot, Whipped Cross Valley Goat's Cheese, Roasted Seeds, Tapioca

SIDES

Kale, Smoked Almonds and Raisins Dressed with Lemon Oil – £8

Walton Lodge Beetroot Salad, Honey and Chilli Dressing – £7

Woodland Mushrooms, Garlic and Chive Butter – £9

Sautéed Green Beans, Chimichurri – £7

Creamed Potatoes, Parmesan Gratin – £8

Triple Cooked Chips, Garlic Aioli – £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.

