

THE DINNER MENU

STARTERS

Soup of the Day – £8

Sourdough, Whipped Butter

Pan-Seared King Scallops – £19

Crispy Pork Belly, Madras Cauliflower, Wild Rice

'Corned' Walton Lodge Beef Croquette – £13

Smoked Pancetta, Poached Egg, Homemade 'HP', Mustard and Tarragon Beurre Blanc

Wood Pigeon Breast – £14

Creamed Leek, Black Pudding Scotch Egg, Hazelnut Crumb, Chive Oil

Chicken Liver Parfait – £12

Poached Blackberry, Crumpet, Port Gel

Scorched Handley Farm Goats Cheese – £10

Rosemary Croute, Baby Vegetables, Hazelnut Granola

Textures of Wheatley Farm Woodland Mushroom – £12

Truffle, Tarragon Buckwheat, Watercress

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.

MAIN COURSES

Walton Lodge Lamb Rump – £32

Pressed Shoulder and Celeriac, Seasonal Vegetables, Cabernet Jus

Coffee Crusted Chatsworth Estate Venison – £34

Suet Pudding, Black Garlic and Artichoke, Cavolo Nero, Dark Chocolate and Port Sauce

Free Range Packington Chicken Supreme – £29

Cider Pot Pie, New Potatoes and Chive, Kale, Roasting Juice Gravy

Walton Lodge Whole Shot Pheasant – £29

Smoked Pancetta, Black Pepper and Thyme Rosti, Parsnip, Savoy Cabbage, Pan Jus

Fish of the Day – Market Price

Please speak to a member of the Team

Whole Lemon Sole – £34

Confit Ratte Potato, Capers, Gremolata, Lemon & Caper Butter Sauce

Walton Lodge Honeyed Parsnip Tatin – £26

White Onion Compté, Honey and Thyme Parsnip, Confit Garlic Mashed Potato, Ale Cream

Root Vegetable Pavé – £24

Wheatley Farm Mushroom Risotto, Salsa Verde

WALTON LODGE STEAKS

10oz Sirloin – £34

8oz Fillet – £40

Our Steaks are served with vine tomato, portobello mushroom, triple cooked chips

16oz Walton Lodge Chateaubriand – £90

(Based on two people sharing)

Served with your choice of any side and sauce

Steak Sauces – £5

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

SIDES

Buttered Seasonal Greens – £7

Honey Glazed Carrot – £6

Braised Red Cabbage – £5

Parmesan Mashed Potato – £6

Sautéed Rosemary Potatoes – £6

Chimichurri Green Beans – £8

Sautéed Mushrooms – £8

Chips and Garlic Aioli – £6

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.

