

THE LUNCH MENU

STARTERS

Soup of the Day – £8

Homemade Sourdough, Flavoured Butter

Pan-Seared King Scallops – £19

Crispy Pork Belly, Madras Cauliflower, Wild Rice

Red Lion Prawn & Crayfish Cocktail – £11

Gem Lettuce, Marie Rose Sauce, Buttered Wholemeal Bread

'Corned' Walton Lodge Beef Croquette – £13

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

Chicken Liver Parfait – £12

Poached Blackberry, Port Gel, Toasted Brioche

Whipped Goat's Cheese – £10

Sesame & Poppyseed Croute, Red Onion Compote, Parsley Crumb, Chive Oil

ON BREAD

Gluten-Free options are available

Walton Lodge Steak Sandwich – £12

Ciabatta, Stewed Onion, Dovedale Blue Cheese

Oak Smoked Salmon – £11

Rosemary Focaccia, Pickle Shallot, Lemon & Black Pepper Mascarpone

Chicken & Tarragon – £11

Box Loaf, Chicken Mayonnaise, Tarragon, Watercress

Creamed Woodland Mushroom on Toast – £10

Toasted Sourdough, Parmesan Tuille

Chatsworth Gold Rarebit – £10

Sourdough, Poached Egg, Watercress

MAINS

Locally Shot Pheasant – £27

Smoked Pancetta, Black Pepper & Thyme Rosti, Parsnip, Savoy Cabbage, Charcuterie Jus

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, Crushed Peas, Tartare Sauce

Walton Lodge Beef Burger – £18

Smoked Pancetta, Cheddar, Red Onion Jam, Triple Cooked Chips

Wild Mushroom Risotto – £18

Wild Mushrooms, Parmesan, Chives

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 Ribeye – £34

8oz Barrel Fillet – £40

Our steaks are served with Confit Mushroom, Vine Tomato Sweetcorn Puree, Watercress and Triple Cooked Chips

Chateaubriand 16oz – £90

(For two to share)

Served with a choice of two sides and two sauces

Steak Sauce – £5

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

SALADS

Smoked Salmon or Chicken Caesar Salad – £15

Romaine Lettuce, Herb Croutons, Parmesan, Caesar Dressing

Kale and Blueberry – £15

Quinoa, Radish, Walnut, Lemon

Goat's Cheese and Warm Root Vegetable – £14

Pearl Couscous, Focaccia Croute

SIDES

Buttered Seasonal Greens – £7

Honey Glazed Carrot – £6

Braised Red Cabbage – £5

Parmesan Mashed Potato – £6

Rosemary Sautéed Potatoes – £6

Sautéed Mushrooms – £8

Triple Cooked Chips and 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.

