

THE DINNER MENU

TO BEGIN

Jersey Rock Oysters

£3 Each

6 for £15, 12 for £28

Loch Ryan Native Oysters

£4 Each

6 for £21, 12 for £36

All Served with Mignonette Dressing, Tabasco & Lemon

STARTERS

Soup of the Day – £8

Sourdough, Whipped Butter

Pan-Seared King Scallops – £19

Fricassée of Spring Greens, Bacon Crumb, Chive Oil

Braised Octopus – £13

Red Cabbage Puree, Braised Baby Fennel, Charred Corn

Barbecued Short-Rib of Walton Lodge Beef – £14

Roscoff Onion, Bone Marrow Crumb, Hispi Cabbage

Chicken Liver Parfait – £12

Poached Blackberry, Crumpet, Port Gel

Goats Cheese Panna Cotta – £10

Cider Caramel, Rosemary Croute, Baby Vegetables, Hazelnut Granola

Textures of Wheatley Farm Woodland Mushroom – £12

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

Duo of Free-Range Packington Pork – £31

Braised Belly, Pancetta Wrapped Loin, Apricot Puree, Cavolo Nero, Creamed Potato

Free Range Packington Chicken Supreme – £29

Dauphinoise Potato, Kale, Roasting Jus

Roasted Breast of Creedy Carver Duck – £32

Confit Duck Leg, Rosti Potato, Orange and Passion Fruit Sauce

Fish of the Day – Market Price

Please speak to a member of the Team

Pan Seared Halibut Steak – £36

Celeriac, Green Pea Textures, Lemon, Creamed Artichoke

Butternut & Sage Wellington– £26

Maple Roasted Squash Puree, Creamed Potatoes, Buttered Kale, Toasted Pinenut & Sage Cream Sauce

English Asparagus and Garden Pea Risotto – £24

Sundried Tomato and Feta Bon Bon, Toasted Seeds

WALTON LODGE STEAKS

10oz Sirloin – £35

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 per person**

Steak Sauces – £5

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

SIDES

Buttered Seasonal Greens – £7

Chantenay Carrots, Fennel Butter – £6

Braised Red Cabbage – £6

Parmesan Mashed Potato – £7

Sautéed Rosemary Potatoes – £6

Chimichurri Green Beans – £8

Sautéed Mushrooms – £8

Chips and Garlic Aioli – £7

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