

THE DINNER MENU

TO BEGIN

Jersey Rock Oysters

£3.50 Each

6 for £18, 12 for £34

Loch Ryan Native Oysters

£4.50 Each

6 for £24, 12 for £42

All Served with Mignonette, Tabasco and Lemon

STARTERS

Soup of the Day – £8

Homemade 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

Rack of Walton Lodge Spring Lamb – £34

Wild Garlic Boulangère, Romesco Sauce, Smoked Almond

Duo of Free-Range Packington Pork – £31

Braised Belly, Pancetta Wrapped Loin, Apricot Purée, 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

Seared Monkfish Tail – £38

Confit Potato, Buttered Kale, Shellfish and Lemon Balm Beurre Blanc

Courgette, Baby Spinach and Goat's Cheese Wellington – £26

Cassoulet 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 Confit Mushroom, Vine Tomato, Watercress, Triple Cooked Chips

16oz Walton Lodge Chateaubriand – £90

(For two to share)

Served with a choice of two sides and two sauces

Steak Sauces – £5

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

SIDES

Buttered Seasonal Greens – £8

Chantenay Carrots, Fennel Butter – £7

Braised Red Cabbage – £7

Parmesan Mashed Potato – £8

Rosemary Sautéed Potatoes – £7

Chimichurri Green Beans – £8

Sautéed Mushrooms – £9

Triple Cooked Chips – £8

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