

THE LUNCH MENU

STARTERS

Soup of the Day – £8

Homemade Sourdough, Whipped Butter

Pan-Seared King Scallops – £19

Fricassée of Spring Greens, Bacon Crumb, Chive Oil

Red Lion Prawn & Crayfish Cocktail – £12

Gem Lettuce, Marie Rose Sauce, Buttered Wholemeal Bread

Barbecued Short-Rib of Walton Lodge Beef – £14

Roscoff Onion, Bone Marrow Crumb, Hispi Cabbage

Chicken Liver Parfait – £12

Poached Blackberry, Port Gel, Toasted Brioche

Whipped Goat's Cheese – £11

Sesame & Poppyseed Croute, Red Onion Compote, Chive Oil

ON BREAD

Gluten-Free options are available

Walton Lodge Steak Sandwich – £16

Ciabatta, Caramlised Onion, Dovedale Blue Cheese Mayonnaise

Oak Smoked Salmon – £12

Rosemary Focaccia, Pickle Shallot, Lemon & Black Pepper Mascarpone

Chicken & Tarragon – £11

Box Loaf, Chicken Mayonnaise, Tarragon, Watercress

Creamed Woodland Mushroom on Toast – £13

Toasted Sourdough, Parmesan Tuille

Classic Club Sandwich – £15

Chicken Breast, Honey Roasted Bacon, Walton Lodge Egg, Lettuce, tomato

MAINS

Free Range Packington Chicken Supreme – £29

Dauphinoise Potato, Kale, Roasting Jus

Fish of The Day – Market Price

Please speak to a member of the team.

Chef's Pie of the Day – £20

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 – £19

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

English Asparagus and Garden Pea Risotto – £24

Feta and Sundried Tomato Bon Bon, Toasted Seeds

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 Sirloin – £35

8oz Fillet – £40

Our steaks are served with Confit Mushroom, Vine Tomato, 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 – £16

Romaine Lettuce, Herb Croutons, Parmesan, Caesar Dressing

Confit Duck & Pear Salad – £15

Watercress, Radish, Walnut

Spring Vegetable & Feta – £14

Mixed Leaves, Focaccia Croute

OYSTERS

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

SIDES

Buttered Seasonal Greens – £8

Chantenay Carrots, Fennel Butter – £7

Braised Red Cabbage – £7

Parmesan Mashed Potato – £8

Rosemary Sautéed Potatoes – £7

Sautéed Mushrooms – £9

Triple Cooked Chips – £8

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.

