

THE DINNER MENU

TO BEGIN

Jersey Rock Oysters

£3.50 Each

6 for £18, 12 for £34

West Mersea 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

Pea Purée, Charred Corn

Gin-Cured Sea Trout – £13

Avocado Purée, Dill, Seed Cracker

Barbecued Short-Rib of Walton Lodge Beef – £14

Roscoff Onion, Bone Marrow Crumb, Hispi Cabbage

Chicken Liver Parfait – £12

Walton Lodge Orchard Fruit Chutney, Hazelnut and Tarragon Granola, Brioche

Yorkshire Fettle – £12

Walton Lodge Heritage Tomato, Grilled Peach, Romesco Sauce, Toasted Almond Croute

Roasted Courgette – £12

Creamed Goats Cheese, Caponata, Buckwheat Crumb

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

Butchers Cut of Walton Lodge Lamb – £34

Pressed Potato, Romesco, Redcurrant and Rosemary Jus

Please speak to a member of the team

Duo of Free-Range Packington Pork – £31

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

Free Range Packington Chicken Supreme – £29

Fondant Potato, Wild Mushroom, Courgette and Tarragon Fricassée, Roasting Jus

Roasted Breast of Creedy Carver Duck – £32

Rosti Potato, Roasted Beetroot, Beetroot Purée, Walnut, Orange Reduction

Fish of the Day – Market Price

Please speak to a member of the team

Dover Sole – £42

Creamed Potato, Sautéed Greens, Lemon and Caper Beurre Noisette

Honey Roasted Walton Lodge Aubergine – £26

Walton Lodge Basil Potatoes, Piperade, Salsa Verde

Garden Pea, Broad Bean and Mint Risotto – £24

Baron Bigod, Almond Crumb

WALTON LODGE STEAKS

10oz Sirloin – £35

Recommended to be served Medium-Rare

10oz Rib-Eye – £38

Recommended to be served Medium

8oz Fillet – £40

Recommended to be served Rare

Our Steaks are served with Confit Mushroom, Vine Tomato, Watercress, Triple Cooked Chips

16oz Walton Lodge Chateaubriand (For two to share) – £90

Recommended to be served Rare

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

Honey-Glazed Carrots – £7

Parmesan Mashed Potato – £8

Rosemary Sautéed Potatoes – £7

Pesto Green Beans – £8

House Salad – £7

Triple Cooked Chips – £8

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