

TABLE D'HÔTE MENU

2 COURSES - £28

3 COURSES - £33

STARTERS

Seasonal Soup of the Day

Herb Oil, Toasted Seeds

Honey Mustard Glazed Pork Belly

Rocket and Watercress Salad

Fishcake

Mixed Leaf Salad, Tartar Sauce

Walton Lodge Heritage Tomatoes

Bruschetta, Buffalo Mozzarella, Balsamic

MAINS

8oz Gammon Steak

Triple cooked Chips, Fried Egg and Garden Peas

Barnsley Lamb Chop

Garden Peas, Sautéed New Potatoes and Minted Gravy

King Prawn and Sun-Dried Tomato Linguine

Lemon and Walton Lodge Basil

Garden Pea, Broad Bean and Mint Risotto

Watercress

DESSERTS

Eton Mess

Chantilly Cream, Italian Meringue, Lemon, Poppy Seed

Sticky Toffee Pudding

Vanilla Ice Cream

Raspberry Curd Tart

Mint, Chantilly Cream

Duo of Chocolate

Chocolate Brownie, Dark Chocolate Mousse and Vanilla Ice cream

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.