

TABLE D'HÔTE MENU

2 COURSES - £28

3 COURSES - £33

STARTERS

Seasonal Soup of the Day

Herb Oil, Toasted Seeds

Breaded Brie

Onion Chutney, Balsamic Salad

Walton Lodge Harissa Aubergine

Marinated Red Peppers, Citrus Salad

Stuffed Mushroom

Dovedale Blue, Bacon and Parsley Crumb, Watercress Salad

MAINS

Walton Lodge Braised Beef and Red Pepper Ragù

Fettucine Pasta, Parmesan

Roasted Porchetta

Chorizo and Potato Sauté, Kale, Chimichurri

Prawn and Mussel Linguine

Dressed Leaf

Garden Pea, Broad Bean and Mint Risotto

Watercress

DESSERTS

White Peach Crème Brûlée

Vanilla Shortbread, Citrus Zest

Sticky Toffee Pudding

Vanilla Ice Cream

Dark Chocolate Mousse

Chantilly, Cherry, Chocolate Soil

Selection of Ice Cream & Sorbets

Ask a member of the team for today's flavours



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.