

# TABLE D'HÔTE MENU

2 COURSES - £28

3 COURSES - £33

## STARTERS

### Seasonal Soup of the Day

*Herb Oil, Toasted Seeds*

### Short Rib Croquette

*Orchard Chutney, Blue Cheese, Watercress*

### Prawn and Crayfish Salad

*Avocado, Lime, Herb Vinaigrette*

### Walton Lodge Heritage Tomatoes

*Bruschetta, Buffalo Mozzarella, Balsamic*

## MAINS

### Walton Lodge Rolled Pork Belly

*Creamed Potatoes, Hispi Cabbage, Wholegrain Mustard Sauce*

### Barnsley Chop of Walton Lodge Lamb

*Garden Peas, Sautéed New Potatoes, Minted Gravy*

### Hot Smoked Salmon Linguine

*Cream Cheese and Chive Sauce*

### Garden Pea, Broad Bean and Mint Risotto

*Watercress*

## DESSERTS

### Victoria Plum Eton Mess

*Chantilly Cream, Italian Meringue*

### Sticky Toffee Pudding

*Vanilla Ice Cream*

### Strawberry Cheesecake

*Shortbread Crumb, Vanilla Ice Cream*

### 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.