

THE LUNCH MENU

OYSTERS

Jersey Rock Oysters
£3.50 Each
6 for £18, 12 for £34

West Mersea Oysters
£4.50 Each
6 for £24, 12 for £42

Tempura Oysters
£5.50 Each
6 for £25, 12 for £43

All served with Mignonette, Tabasco and Lemon

STARTERS

Soup of the Day – £8

Homemade Sourdough, Whipped Butter

Pan-Seared King Scallops – £19

Apple and Stem Ginger Purée, Charred Corn, Black Rice Cracker

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

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

Whipped Goat's Cheese – £11

Sesame and Poppyseed Croute, Red Onion Compote, Chive Oil

ON BREAD

Gluten-Free options are available

Walton Lodge Steak Sandwich – £16

Ciabatta, Caramelised Onion, Dovedale Blue Cheese Mayonnaise

Oak Smoked Salmon – £12

Box Loaf, Pickled 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

SALADS

Smoked Salmon or Chicken Caesar Salad – £16

Romaine Lettuce, Herb Croutons, Parmesan, Anchovies, Caesar Dressing

Pan Fried Seabass – £18

Lemon & Thyme Dressed Rocket, Tomato, Cucumber, Shallot

Scorched Goat's Cheese & Olive – £14

Black Olive Tapenade, Marinated Artichoke Heart, Rocket

Walton Lodge Tomato & Basil Salad - £15

Burrata, Herb Croutons, Spring Onion, Basil Pesto

SIDES

Buttered Seasonal Greens – £8

Honey-Glazed Carrots – £7

Parmesan Mashed Potato – £8

Rosemary Sautéed Potatoes – £7

House Salad – £7

Triple Cooked Chips – £8

MAINS

Free Range Packington Chicken Supreme – £29

Fondant Potato, Wild Mushroom, Courgette & Tarragon Fricassée, 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

Walton Lodge Tomato Risotto – £24

Bocconcini, Toasted Seeds, Pesto Dressing

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.

6oz Sirloin – £20

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

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.

