

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

Beetroot and Pomegranate Tart

Filo Pastry, Pumpkin Seed Granola

Chicken Liver Parfait

Toasted Brioche, Orchard Chutney

MAINS

Walton Lodge Lamb Casserole

Sautéed Potatoes, Kale

Roasted Chicken Thigh

Haricot Bean Cassoulet, Kale

Pan-Seared Seabass

Smoked Pumpkin Veloute, Chive Crushed Potatoes, Buttered Greens

Walton Lodge Tomato Risotto

Toasted Seeds, Bocconcini

DESSERTS

Passionfruit Pannacotta

Coconut Biscuit, Candied Orange

Sticky Toffee Pudding

Vanilla Ice Cream

Bramley Apple Pie

Crème Anglaise

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.