

THE DINNER MENU

TO BEGIN

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

Jerusalem Artichoke Purée, Jerusalem Artichoke Crisp, Seaweed Emulsion

Mosaic of Octopus – £14

Beetroot Gel, Pickled Courgette, Seed Cracker

Walton Lodge Beef Tartare – £14

Sourdough Croute

Derbyshire Game Terrine – £13

Tarragon and Parmesan Scone, Walton Lodge Chutney, Port Gel

Hen Of The Woods Mushroom – £12

Pickled Shimeji, Mushroom Purée, Crispy Tarragon Buckwheat

Roasted Courgette – £12

Creamed Goat's Cheese, Caponata, Buckwheat Crumb

MAIN COURSES

Butchers Cut of Walton Lodge Lamb – £34

Pressed Potato, Redcurrant & Rosemary Jus

Please speak to a member of the team

Saddle of Chatsworth Estate Venison – £34

Venison Croquette, Sweet Potato Boulangère, Black Garlic Purée, Blackberry Jus

Free Range Packington Chicken Supreme – £29

Fondant Potato, Wild Mushroom, Courgette & Tarragon Fricassée, Chicken Cracker, Roasting Jus

Roasted Breast of Creedy Carver Duck – £32

Rosti Potato, Roasted Beetroot, Beetroot Purée, Walnut, Orange Reduction

Fish of the Day – Market Price

Please speak to a member of the team

Fillet of Hake – £32

Potato and Kale Fricassée, Shellfish and Chive Beurre Blanc

Cauliflower Risotto – £24

Pickled Cauliflower, Roasted Cauliflower, Toasted Seeds

Butternut Squash, Blue Cheese and Spinach Wellington – £26

Creamed Potatoes, Seasonal Greens, Squash Purée

WALTON LODGE STEAKS

10oz Sirloin – £38

Recommended to be served Medium-Rare

10oz Rib-Eye – £39

Recommended to be served Medium

8oz Fillet – £42

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

SIDES

Buttered Seasonal Greens – £8

Honey-Glazed Carrots – £7

Parmesan Mashed Potato – £8

Rosemary Sautéed Potatoes – £7

Pesto Green Beans – £8

House Salad – £7

Triple Cooked Chips – £8

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.

