

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

Prawn & Crayfish Tart

Lemon and Chive Mayonnaise, Filo Pasty

Chicken Liver Parfait

Toasted Brioche, Orchard Chutney

MAINS

Walton Lodge Pulled Lamb Linguine

Tomato and Red Pepper Sauce, Rocket and Parmesan Salad

Roasted Chicken Thigh

Haricot Bean Cassoulet, Kale

Pan-Seared Seabass

Sauteed Potato, Seasonal Greens, Chervil Hollandaise

Cauliflower Risotto

Toasted Seeds, Rocket

DESSERTS

Pumpkin Pie

Salted Caramel, Whipped Mascarpone

Sticky Toffee Pudding

Vanilla Ice Cream

Spiced Walton Lodge Apple Crumble

Vanilla Crumble

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.