

# DINNER



*Red Lion*  
RESTAURANT

# 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*

**Chicken Liver Parfait – £12**

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

**Hen Of The Woods Mushroom – £12**

*Pickled Shimeji, Mushroom Purée, Crispy Tarragon Buckwheat*

**Whipped Goat's Cheese – £12**

*Plum, Honey, Fig Vinaigrette, Seed Cracker*

## 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, Rosti, Black Garlic Purée, Blackberry Jus*

### **Free Range Packington Chicken Supreme – £29**

*Fondant Potato, Wild Mushroom, Courgette & Tarragon Fricassée, Roasting Jus*

### **Crown of Walton Lodge Shot Pheasant – £28**

*Honey Roasted Carrot, Creamed Potato, Redcurrant Jus*

### **Fish of the Day – Market Price**

*Please speak to a member of the team*

### **Monkfish Cassoulet – £36**

*Pancetta, Leek, & Mixed Bean Cassoulet, Gremolata Crumb, Seasonal Greens*

### **Cauliflower Risotto – £19**

*Pickled Cauliflower, Roasted Cauliflower, Toasted Seeds*

### **Goats Cheese, Beetroot & Mushroom Wellington – £26**

*Tarragon & Dijon Creamed Potato, Honey Roast Root Veg, White Wine Parsley Sauce*

## WALTON LODGE STEAKS

### **10oz Sirloin – £38**

*Recommended to be served Medium-Rare*

### **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.

