

RED LION RESTAURANT

£75 PER PERSON | £30 FOR UNDER 12S

STARTERS

Roast Butternut & Sweet Potato Soup

Pepper crème fraîche

Pan-Fried Scallop

Pork belly, smoked bacon crumb, apple & celeriac purée, apple crisps

Tiger Prawn & Crab Tian

Bloody Mary dressing, gem lettuce, lemon

Goat's Cheese Panna Cotta

Cider caramel dressing, salad of pickled root vegetable ribbons

Walton Lodge Beef Tartare

Parsnip purée

MAINS

16oz Châteaubriand of Walton Lodge Beef Fillet

Whipped bone marrow butter, braised roscoff onion and a choice of 2 side dishes.
A choice of peppercorn, Diane, Dovedale blue, béarnaise, or chimichurri sauce (£40 supplement*)

Roasted Sirloin of Walton Lodge Beef

Yorkshire pudding roast potatoes, braised red cabbage, root vegetable mash, seasonal greens, red wine gravy

Roasted Loin of Pork

Roast potatoes, braised red cabbage, root vegetable mash, seasonal greens, red wine gravy

Slow Roasted Walton Lodge Lamb Shank

Creamed potato, red wine & rosemary

Supreme of Free Range Packington Chicken

Dauphinoise potato, crown prince squash, wild mushroom

Roasted Cod Loin

Gremolata crumb, creamed leek and potato saffron broth, mussels

Roasted Squash, Sage & Pecan Wellington

Creamed potato, butternut purée, sautéed greens, white wine sauce

Roasted Cauliflower Risotto

Pickled cauliflower, toasted seeds

DESSERTS

Rhubarb & Raspberry Cheesecake

Raspberry textures, vanilla ice cream, granola crumb

Salted Caramel & Dark Chocolate Tart Madagascan

Chocolate soil, honeycomb, whipped clotted cream

St Clements Trifle

Candied zest, lemon & poppyseed shortbread

Selection of Derbyshire Cheeses

Biscuits, grapes, celery, Walton Lodge chutney

*A £40 supplement applies to the châteaubriand. Served for two people and charged per table.

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.