

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

Black Pudding Purée, Compressed Apple and Celeriac, Black Rice Cracker

Cured Loch Duart Salmon – £14

Walton Lodge Hen's Egg, Caperberries, Citrus Dressing, Soda Bread

Breast of Wood Pigeon – £14

Braised Pigeon Leg Tartlet, Onion Purée, Beetroot, Kale

Barbecued Short-Rib of Walton Lodge Beef – £14

Roscoff Onion, Bone Marrow Crumb, Hispi Cabbage

Woodland Mushroom Parfait – £13

Pickled Shimeji, Mushroom Purée, Crispy Tarragon Buckwheat

Parsnip Tart – £12

Roscoff Onion Purée, Watercress

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, Crown Prince Squash, Kale, Roasting Jus

Crown of Walton Lodge Shot Pheasant – £28

Pancetta, Honey Roasted Carrot, Creamed Potato, Redcurrant Jus

Fish of the Day – Market Price

Please speak to a member of the team

Whole Baked Dover Sole – £45

Creamed Potatoes, Seasonal Greens, Parsley and Lemon Beurre Noisette

Pearl Barley Risotto – £19

Brie Bonbon, Toasted Seeds

Wild Mushroom, Spinach & Dovedale Blue Wellington – £26

Creamed Potatoes, Chive Beurre Blanc

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 braised Roscoff onion, bone marrow butter and 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.