

TABLE D'HÔTE MENU

2 COURSES - £30

3 COURSES - £35

STARTERS

Seasonal Soup of the Day

Herb Oil, Toasted Seeds

Chicken, Pork & Tarragon Terrine

Onion Marmalade, Watercress Salad, Crostini

Crispy Cauliflower Bites

Chimichurri, Watercress Salad

Panko Breaded Brie

Red Onion Chutney, Watercress salad

MAINS

Pan Seared Sea Bass

Citrus New Potato, Seasonal Greens, White Wine Velouté

Walton Lodge Braised Beef Linguine

Roasted Tomato Ragu, Parmesan, Rocket

Barnsley Lamb Chop

Sauteed New Potato, Garden Peas, Minted Gravy

Butternut Squash Cassoulet

Creamed Potato, Seasonal Greens

DESSERTS

Plum Pudding

Blackberry, Fig, Vanilla Ice Cream

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Chocolate and Orange Cheesecake

Blood Orange Gel, Chocolate Crumb

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.