

THE DINNER MENU

TO BEGIN

Jersey Rock Oysters
£4 Each
6 for £20, 12 for £36

West Mersea Oysters
£5 Each
6 for £25, 12 for £45

Tempura Oysters
£6 Each
6 for £30, 12 for £50

All served with Mignonette, Tabasco and Lemon

STARTERS

French Onion Soup – £8
Gruyere Croute

Pan-Seared King Scallops – £19
Pork Belly, Apple, Parsnip Purée

Red Lion Smoked Salmon – £13
Watercress, Lemon, Sourdough

Chicken Liver Parfait – £12
Crumpet, Port Gel, Hazelnut Granola

Barbecued Short-Rib of Walton Lodge Beef – £14
Parsnip & Apple Purée, Buttered Baby Root Vegetables, Cider Jus, Bone Marrow Crumb

Twice Baked Dovedale Blue Souffle – £11
Watercress, Pickled Walnut

Seared King Oyster Mushroom – £13
Creamed Spinach, Rosemary Croute, Truffled Garlic & Chestnut Mushroom Purée

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, Fondant Potato, Black Garlic Purée, Blackberry Jus

Creedy Carver Free Range Duck – £38

Panhaggerty Potato, Celeriac Purée, Orange Jus

Free Range Packington Chicken Supreme – £29

White Bean Purée, Braised Lentils, Madeira 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

Honey Baked Aubergine – £19

Toasted Durum Wheat, Seasonal Greens, Romesco Sauce

Courgette, Feta, Sunblush Tomato Wellington – £22

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.

