

DINNER



Red Lion
RESTAURANT

THE À LA CARTE 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

All served with Mignonette, Tabasco and Lemon

Tempura Oysters

£6 Each, 6 for £30, 12 for £50

STARTERS

Walton Lodge Tomato and Red Pepper Gazpacho – £9

Piquillo Peppers, Goat's Cheese, Black Olive

Braised Walton Lodge Pig's Cheek – £15

Black Pudding, Sweetcorn, Celeriac, Truffle Jus

Walton Lodge Lamb Belly – £14

Ewe's Curd, Peas & Broad Beans, Roasted Garlic, Pickled Garlic

Chicken Liver Parfait – £12

Confit Skin, Mustard Seed Crackling, White Onion Chutney, Pink Peppercorn Melba Toast

Roasted Hand-Dived Orkney Scallops – £20

Hand-Picked Garden Tomato Consommé, Soused Garden Tomatoes, Smoked Ricotta, Basil

Potted Cromer Crab – £15

Brown Crab Custard, White Crab Salad, Grapefruit Caviar

'Arnold Bennett' Soufflé – £15

15 minute cooking time

Smoked Haddock, Montgomery Cheddar Sauce

Traditional Home-Smoked Salmon – £14

Grated Egg, Toasted Capers, Lemon Wrap, Parsley Crisps

Cold Water Prawn and Shrimp Cocktail – £12

Bloody Mary Dressing, Peppered Avocado, Toasted Rye and Poppyseed Bread

Heirloom Tomato and Burrata Salad – £12

Olive Dust, Chayote & Dandelion Pesto, Fava Bean Purée

Summer Vegetable and Feta Tartlet – £12

Feta, Quail Egg, Summer Vegetables, Haricot Verts, Broad Beans, Pickled Shallots, Lemon Curd

MAINS

Roasted Cannon of Walton Lodge Lamb – £36

Crispy Lamb Shoulder, Lamb Fat Carrots, Summer Peas, Black Garlic Purée, Lamb Sauce

Walton Lodge Pork – £29

Herb-Roasted Tenderloin, Cider-Braised Belly, Sage & Onion Choux Farcie, Apple Carpaccio, Boozy Prune, Cauliflower Cream, Dolceforte Sauce

Chatsworth Estate Venison – £38

Fallow Deer, Braised Venison Haunch, Venison Tartare and Cured Egg Yolk, Haggis and Twiglets, Liquorice-Braised Beetroot, Roots and Grains, Laminated Brioche, Bone Broth

Dover Sole à la Grenobloise – £45

Cucumber, Lemon, Capers, Shallot, Croutons, Beurre Noisette

Pan-Seared Monkfish – £32

White Asparagus, Nutmeg-Buttered Spinach, Queen Scallop, Mussel, Clam and Caviar Ragoût

Hazelnut-Crusted North Sea Halibut – £39

Crushed Heritage Potatoes, Courgette Sauce

Saffron and Black Truffle Risotto – £22

Charred Walton Lodge Baby Vegetables

Kohlrabi Fondant – £19

Comté Custard, Baby Leeks, Nashi Pear, Walnut, Lovage

Seared Time-Roasted Packington Chicken Breast - £29

Dauphinoise potatoes, Sautéed Fine Beans and Mustards Seeds, Wild Mushroom Velouté

WALTON LODGE STEAKS

Our very own Belted Galloway Beef, Hung for 36 Days

10oz Sirloin – £38

Recommended to be served Medium

8oz Fillet – £42

Recommended to be served Medium-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 – £6

Béarnaise, Peppercorn, Bone Marrow Gravy, Anchovy Hollandaise, Café de Paris Butter or Diane Sauce

SIDES

Beef Dripping Chips – £8

Beef Dripping Fries – £8

Mash and Gravy, Crispy Onions – £8

Buttered New Potatoes, Parsley – £8

Macaroni Cheese, Crispy Onions – £7

Sautéed Broccoli, Hollandaise Sauce – £7

Spinach, Lemon and Garlic – £7

Confit Carrot, Orange Reduction – £7

Red Lion Classic Caesar Salad – £6

English Lettuce and Herb Salad – £6

Heritage Tomatoes, Whipped Ricotta – £6

Sautéed Wye Valley Fine Beans, Pancetta, Mustard Seeds – £7

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.

