

THE À LA CARTE MENU

TO BEGIN

Colchester Oysters

£5.50 Each, 6 for £28, 12 for £48

All served with Mignonette, Tabasco and Lemon

Tempura Oysters

£6 Each, 6 for £32, 12 for £54

STARTERS

Soup of the Day – £9

Sourdough, Whipped Butter

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, White Onion Chutney, Pink Peppercorn Melba Toast

Hand-Dived Orkney Scallops – £20

Pancetta, Sage and Onion, Buckwheat

Potted Cromer Crab – £15

Brown Crab Custard, White Crab Salad, Crispy Capers

'Arnold Bennett' Soufflé – £15

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

Heritage Beetroot – £12

*Whipped Goats Cheese, Candied Walnut, Pickled Blackberries,
Walton Lodge Honey Dressing*

Autumn Vegetable and Feta Tartlet – £12

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

MAINS

Roasted Cannon of Walton Lodge Lamb – £36

Crispy Lamb Shoulder, Lamb Fat Carrots, 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

Thyme-Roasted Chicken Breast – £29

Dauphinoise Potatoes, Sautéed Fine Beans and Mustard Seeds, Wild Mushroom Velouté

Market Fish of the Day

Please ask your Server

Pan-Seared Monkfish – £32

Saffron and Parmesan Potatoes, Braised Leek, Samphire, Cauliflower Velouté

Saffron and Black Truffle Risotto – £22

Charred Baby Vegetables

Butternut Squash Wellington – £24

Creamed Potatoes, Buttered Greens, Chive Beurre Blanc

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

Triple Cooked Chips – £8

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.

