

MENU

Served: Monday – Friday 4pm – 10pm

Saturday – Sunday 12pm -10pm (6pm Sundays)

(V) Vegetarian, (Smaller portions are available for children)

SMALL PLATES & NIBBLES

WALTON SECRET RECIPE CHICKEN WINGS (x6 £6.95/ x12 £11.95)
Blue Cheese Dip, Sweet Chili Sauce

MINI INDIAN SELECTION (V) £6.95
Vegetable Samosas, Vegetable Pakoras, Onion Bhaji, Mango Chutney

BREADED WHITEBAIT £6.95
Chunky Tartar Sauce

CRISPY SHREDDED PORK £6.95
Sweet Chili Sauce

BBQ SPARE RIBS £8.95
Purple Slaw

CREAMY BUTTON MUSHROOMS (V) £6.95
Colton Basset Stilton Sauce, Crusty Bread



TO SHARE

WHOLE BAKED CAMEMBERT (V) £13.95
Stuffed with Rosemary & Garlic, Warm Crusty Bread, Celery Sticks, & Onion Chutney

CHARCUTERIE BOARD £16.95
Braised Mini Chorizo in Red Wine & Honey, Serrano Ham, Rare Roasted Topside of Beef, Breaded Brie Wedges, House Marinated Olives, Chargrilled Peppers, Wild Rocket, Warm Bread Selection

SEASHORE BOARD £19.95
Breaded Whitebait, Panko Breaded King Prawns, Beer Battered Haddock Goujons, Salt & Pepper Squid, Garlic Bread & Sweet Potato Fries

TO START

SOUP OF THE DAY £5.95
Garlic Croutons, Warm Bread & Butter

WILD MUSHROOM, BUTTERNUT SQUASH & SPINACH TARTLET (V) £7.50
Topped with Crumbled Bosworth Ash Goat's Cheese

SMOKED SALMON ROULADE £8.25
Stuffed with a Prawn, Crayfish & Avocado Mousse, Horseradish Cream, Wild Rocket

DUCK LIVER & ORANGE PARFAIT £7.95
Fig & Plum Chutney, Toasted Brioche, Micro Leaves

WOOD PIGEON WELLINGTON £8.95
Mini Root Vegetable Dauphinoise, Wild Mushroom & Wholegrain Mustard Jus



MAINS

(All dishes are freshly made to order & are served with seasonal vegetables where applicable)

TURKEY BALLOTINE £15.25
Wrapped in Smoked Cured Bacon, Stuffed with Apricot & Sausage Meat, Fondant Potato, Sautéed Brussels, Rich Stock Gravy

PAN FRIED SEA BASS FILLETS £17.50
Crayfish, Lemon & Crushed Pea Risotto, Pea Shoots

CLASSIC NUT ROAST (V) £12.50
Herb Buttered New Potatoes, Seasonal Vegetables, Napoli Sauce

SLOW BRAISED BELLY OF PORK £15.95
Fluffy Mash Potato, Red Cabbage Jam, Black Pudding Bon Bon, Cider Gravy

PAN FRIED GRESSINGHAM DUCK BREAST £18.50
Honeyed Carrot Puree, Potato Rosti, Roasted Baby Leeks & Carrots, Cherry & Port Jus



WALTON CHARGRILL

(Cooked to your liking, served with Home-cut Chips, Field Mushrooms, Tomato & Beer Battered Onion Rings)

10oz SIRLOIN STEAK £21.95

8oz FILLET STEAK £27.95

½ ROASTED CORN FED DERBYSHIRE CHICKEN £15.95

Sauces:

All £2.95

Rich Red Wine & Mushroom

Béarnaise

Colton Bassett Stilton

Green Peppercorn & Rosemary



TRADITIONAL FAVORITES

BEER BATTERED 10oz GRIMSBY HADDOCK £13.95

Home Cut Chips, Minted Crushed Peas, Tartar Sauce

PIE OF THE DAY £13.95

Individual Handmade in Puff Pastry, served with Seasonal Vegetables, Home Cut Chips & a Jug of Gravy

TRIO OF OWEN TAYLOR SAUSAGES £11.95

Creamy Mashed Potato, Red Onion Gravy, Seasonal Vegetables & Parsnip Crisps

WALTON BURGER £13.95

6oz Steak Mince Patty, Crispy Smoked Cured Streaky Bacon & Melted Cheddar

FALAFEL BURGER (V) £12.95

Falafel Pattie, Chargrilled Pepper, Grilled Halloumi, Sweet Chili Mayonnaise, Served in a Brioche Bun, Skinny Fries, Purple Slaw & Beer Battered Onion Rings



SANDWICHES

(Sandwiches served on white/brown baguettes, with dressed salad garnish & purple slaw)

FESTIVE WALTON CLUB £9.95

Roasted Turkey, Crispy Bacon, Wholegrain Mustard Mayonnaise, Sausage meat Stuffing, Crispy Endive Lettuce, Red Onion, Tomato & Swiss Emmental Cheese

POSH FISH FINGER £8.95

Battered Haddock Goujons, Tartar Sauce

TOASTED SOMERSET BRIE (V) £6.95

Cranberry & Orange Chutney

PRAWN, CRAYFISH & CRUSHED AVOCADO £8.95

Brandy laced Marie Rose Sauce & Crisp Lettuce

HONEY ROASTED HAM £7.95

Old Nick Cheddar & Pickle



SIDE ORDERS

All £3.95

Home Cut Chips

Skinny Fries

Sweet Potato Fries

Beer Battered Onion Rings

Walton House Salad

Rocket & Parmesan Salad

Seasonal Vegetables of the Day

Garlic Bread



HOMEMADE DESSERTS

All £5.95

STICKY PEAR & GINGER PUDDING
Butterscotch Sauce, Stem Ginger Ice Cream

TARTLET AU CITRON
Raspberry Sorbet, Raspberry Coulis

CHEESECAKE OF THE DAY
Locally Sourced Ice Cream, Berry Compote, Shortbread Biscuit

WARM DOUBLE CHOCOLATE FUDGE BROWNIE
Chocolate Sauce, Vanilla Ice Cream

ETON MESS
Wild Berries, Whipped Cream & Crushed Meringue

A SELECTION OF ARTISAN CHEESES (£2.00 SUPPLEMENT)
Biscuits, Grapes, Celery & Homemade Chutneys

A SELECTION OF LOCALLY SOURCED ICE CREAMS & SORBETS

