

THE LUNCH MENU

STARTERS

Seasonal Soup of the Day - £8

Homemade Sourdough, Whipped Flavoured Butter, Toasted Seeds, Chive Oil

Chicken Liver Parfait - £15

Blackberry, Cashew Granola, Watercress, Toasted Brioche

Red Lion Prawn and Crayfish Cocktail - £11

Gem Lettuce, Marie Rose Sauce, Buttered Wholemeal Bread

Gin and Dill Cured Sea Trout - £14

Compressed Cucumber, Dill Emulsion, Fennel, Tapioca

Pan-Seared King Scallops - £19

Crispy Pork Shoulder, Hollandaise Sauce, Capers, Hazelnut and Tarragon Granola

Whipped Goat's Cheese - £12

Victoria Plum, Crispy Onion, Walton Lodge Honey

ON BREAD

Gluten-Free options are available

Red Lion Club Sandwich - £12

Smoked Bacon, Chicken, Soft Boiled Walton Lodge Egg, Lettuce and Tomato

Pastrami and Swiss Cheese - £12

Pickled Gherkins, Baby Gem Lettuce, Vine Tomato, Mustard Mayonnaise, Sourdough

Loch Duart Oak Smoked Salmon - £11

Dill and Lemon Cream Cheese, Cucumber, Wholemeal Bread

Honey & Mustard Roasted Ham - £9

Dijon Mustard Mayonnaise

Black Bomber Cheddar Sandwich - £9

Homemade Red Onion Relish

MAINS

Walton Lodge Rack of Lamb - £38

Pressed Lamb Shoulder, Lamb Boulangère, Smoked Almond Crumb, Romesco, Pomegranate Jus

Chargrilled 10oz Gammon Steak - £19

Walton Lodge Fried Egg, Triple Cooked Chips, Buttered Garden Peas

Fish of The Day - Market Price

Please speak to a member of the team.

Chef's Pie of the Day - £19

Please speak to a member of the team.

Chatsworth Gold Beer Battered Haddock Fillet - £19

Triple Cooked Chips, Mushy Peas, Tartare Sauce, Lemon

Walton Lodge Beef Burger - £18

Smoked Pancetta, Monterey Jack Cheese, Red Onion Jam, Triple Cooked Chips

Buckwheat and Spelt Risotto - £18

Baby Beetroot, Whipped Cross Valley Goat's Cheese, Roasted Seeds, Tapioca

WALTON LODGE STEAKS

All of our steaks come direct from our own herd of home-reared, Belted Galloway rare breed cattle at Walton Lodge Farm.

10oz Sirloin Steak - £34

8oz Fillet Steak - £40

Our steaks are served with a Chestnut Mushroom Purée, Roasted Vine Tomato and Triple Cooked Chips

Chateaubriand 16oz Sharing Steak - £90

(For two to share)

Served with your choice of any side and sauce

Steak Sauce - £5

Choose from Béarnaise, Chimichurri, Dovedale Blue Cheese, Diane or Peppercorn

SALADS

Isle of White Heritage Tomato and Mozzarella Salad - £16

Walton Lodge Basil Pesto Dressing, Roasted Pine Nuts, Fresh Basil

Smoked Salmon or Chicken Caesar Salad - £15

Baby Gem Lettuce, Herb Croutons, Parmesan, Caesar Dressing

Goat's Cheese, Beetroot and Butternut Squash - £14

Giant Couscous, Pomegranate, Compressed Pear, Citrus Vinaigrette

SIDES

Kale, Smoked Almonds and Raisins Dressed with Lemon Oil - £8

Walton Lodge Beetroot Salad, Honey and Chilli Dressing - £7

Woodland Mushrooms, Garlic and Chive Butter - £9

Sautéed Green Beans, Chimichurri - £7

Creamed Potatoes, Parmesan Gratin - £8

Triple Cooked Chips, Garlic Aioli - £6

DESSERTS

Sticky Toffee Pudding - £9

Vanilla Ice Cream, Toffee Sauce

Chocolate Fondant - £10

Roasted Hazelnuts, Vanilla Ice Cream

Seasonal Fruit Crumble - £9

Vanilla Anglaise

Strawberry Cheesecake - £10

English Strawberries, Clotted Cream

Pink Grapefruit Tart - £10

Torched Raspberries, Lime Sorbet

Trio of Derbyshire Cheeses - £14

Walton Lodge Fruit Chutney, Artisan Crackers, Grapes

Selection of Ice Cream / Sorbets - £7

Ask a member of the team for 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.

