

MENU

WALNUT TREE INN



Some dishes may contain nuts or other allergens.
If you or any of your party suffer from food intolerances/allergies, please advise a member of staff and we will do our utmost to accommodate your requirements.
Price includes VAT. Items and prices are liable to change without prior notice.

FOR THE TABLE

VEGETARIAN

BUFFALO MOZZARELLA blushed tomatoes and black olives [V] [GF]	5.50
FRIED HALLOUMI aubergine cavier [V]	5.90
NOCELLARA OLIVES [VG] [GF]	4.50

SEAFOOD

DEVILLED WHITEBAIT with aioli	5.20
PRAWN COCKTAIL thousand island dressing [GF]	6.20

MEAT

MEATBALLS in spicy tomato sauce	6.20
BBQ CHICKEN WINGS [GF]	5.20

ADD SOURDOUGH BREAD baked on the premises and served with olive oil and black garlic vinegar [VG]	5.00
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PERFECT FOR SHARING

ARTISAN BREAD BOARD sourdough bread, nocellara olives, roasted garlic, hummus, olive oil and black garlic vinegar [VG]	9.90
WHOLE BAKED CAMEMBERT sourdough bread, roasted garlic, red onion marmalade [V] [GFO]	15.00
CHEESE PLOUGHMANS Barbers 1833 Vintage Cheddar Reserve, pickles, celery, apple with crusty bread [V] [GFO]	14.00

TO START

served with a selection of bread rolls (gf available)

ROASTED PARSNIP SOUP finished with curry oil [VG] [GF]	7.90
BALLOTINE OF CONFIT DUCK red onion marmalade, parma ham and an orange salad [GF]	8.50
GOAT'S CHEESE PANNA COTTA pickled beets, candied walnuts [V] [GF]	8.50
SMOKED SALMON AND CREAM CHEESE ROULADE baby capers, fennel and cucumber salad [GF]	8.50

MAIN COURSE

served with seasonal vegetables and roast potatoes

ROAST TURKEY BREAST chestnut stuffing, pigs in blankets and roast gravy [GFO]	18.50
SLOW COOKED BLADE OF BEEF served with a red wine sauce [GF]	19.50
POACHED SALMON SUPREME new potatoes, green beans, caper butter sauce [GF]	17.50
WILD MUSHROOM, SPINACH AND RICOTTA PASTRY PARCEL with a Madeira, truffle oil and tarragon cream [V]	17.50
MEDITERRANEAN VEGETABLE ROULADE with a chickpea and tomato sauce [VG] [GF]	16.20

BURGERS

WALNUT TREE BURGER brioche bun, red onion, leaves, gherkins, tomato relish, coleslaw, fries add extras: gruyère 1.80 field mushroom 1.00 bacon 1.50 blue cheese 1.50 fried egg 1.00	14.90
VEGAN BURGER ciabatta bun, red onion, leaves, gherkins, tomato relish, coleslaw, fries [VG] add extras: gruyère [V] 1.80 field mushroom [VG] 1.00 vegan cheese [VG] 1.50 blue cheese [V] 1.50 fried egg [V] 1.00	14.90

SALAD

FETA CHEESE crispy leaves, tomatoes, red onion, peppers, honey and mustard dressing [V] [GF]	15.00
SMOKED SALMON crispy leaves, pickled fennel, capers and a honey and mustard dressing [GF]	16.50

TO FINISH

DARK CHOCOLATE AND WALNUT TORTE blackberries, vanilla clotted cream [V]	8.50
THE WALNUT TREE CHRISTMAS PUDDING brandy sauce [V]	8.50
LEMON POSSET raspberry jelly, shortbread and Chantilly cream [V]	8.50
FRESH FRUIT SALAD mulled wine syrup and almond cream [VG] [GF]	7.50
ARTISAN CHEESES from Ham Tunn Cheesemakers in Northampton plum jam, celery, grapes, biscuits [V] [GFO] cobbler's nibble • northamptonshire blue • st crispins camembert	10.00
WALNUT TREE ICE CREAMS made with natural ingredients by our kitchen served on a bed of chopped nuts [V] [GFO] 4.70 for two scoops, 6.80 for three Ice Creams: burnt chocolate • vanilla • roasted banana Sorbets [VG] : mango and passion fruit • grapefruit • blackcurrant	

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SANDWICHES

SERVED LUNCHTIMES ONLY

BETWEEN 12.00-2.30PM

MADE WITH THICK CUT BREAD BAKED IN NORTHAMPTON BY THE GOOD LOAF BAKERY (UNLESS OTHERWISE SPECIFIED).

SERVED WITH SOUP OR COLESLAW AND FRIES

GLUTEN FREE BREAD AVAILABLE

MATURE CHEDDAR & SWEET PICKLE farmhouse white or wholemeal bread [V]	9.80
ROASTED RED PEPPER HUMMUS cucumber, rocket, sun-blushed tomatoes on toasted sourdough [VG]	9.80
TURKEY CLUB SANDWICH roast turkey breast, bacon, tomato, lettuce, mayo with toasted thin cut white bread	10.50
TOASTED HONEY ROAST HAM AND MATURE CHEDDAR farmhouse white or wholemeal bread	10.50
TOASTED BRIE, BACON & CRANBERRY on farmhouse white or wholemeal bread	10.50
SMOKED SALMON cucumber, lettuce, lemon mayonnaise, dill on farmhouse white or wholemeal bread	10.50

SIDES

French fries [VG] [GF] 5.00 add cheese 1.00 add gravy 1.50	Seasonal vegetables 5.00 [V] (ask for details)
Potato dish of the day [V] 5.00 (ask for details)	Side salad 4.00 [VG] [GF]

FOR CHILDREN

SMALL PORTION OF TURKEY ROAST with seasonal vegetables and potatoes, chestnut stuffing, pigs in blankets and roast gravy	12.00
MEATBALLS IN TOMATO SAUCE with penne pasta, topped with grated cheddar	6.80
MINI BURGER fries with peas or beans	6.80
BUTCHER'S SAUSAGES fries with peas or beans	6.80
CHEESE AND TOMATO PASTA [V]	6.20
FISH FINGERS fries with peas or beans	6.80
ICE CREAMS AND SORBETS 2 scoops, loads of flavours, just ask!	4.70
CHOCOLATE BROWNIE chocolate sauce and vanilla ice cream	6.50

CREAM COFFEE (decaffeinated also available)	COFFEE (decaffeinated also available)
Irish coffee 5.50	Americano 3.00
Tia Maria coffee 5.50	Espresso 2.20
Baileys coffee 5.50	Cappuccino 3.50
Brandy coffee 5.50	Latte 3.50
Rum coffee 5.50	
Disaronno coffee 5.50	
Virgin cream coffee 3.50	

POT OF TEA 3.00

English Breakfast, Decaffeinated, Green Tea, Earl Grey, Peppermint, Cranberry and Raspberry

WINES BY THE GLASS

DRY, DELICATE LIGHT WHITES	250ml	175ml
La Campagne Sauvignon Blanc (France)	7.10	5.30
Parini Pinot Grigio delle Venezie (Italy)	7.40	5.40
DRY, AROMATIC WHITES		
Waipara Hills Sauvignon Blanc (New Zealand)	8.80	6.30
JUICY, FRUIT-DRIVEN WHITES		
Berri Estates Unoaked Chardonnay (Australia)	7.10	5.30
Flagstone Chenin-Sauvignon Viognier (SA)	7.70	5.40
LIGHT, FRUITY REDS		
La Campagne Merlot (France)	7.10	5.30
Da Luca Nero d'Avola, Terre Siciliane (Italy)	8.30	6.00
JUICY, MEDIUM-BODIED, FRUIT-LED REDS		
Don Jacobo Rioja Crianza Tinto (Spain)	8.90	6.30
SPICY, PEPPERY, WARMING REDS		
Berri Estates Shiraz (Australia)	7.10	5.30
Portillo Malbec, Mendoz (Argentina) 2	8.40	6.00
ROSÉ		
Rugged Ridge White Zinfandel (California)	7.10	5.30
Belvino Pinot Grigio Rosato (Italy)	7.40	5.40
SPARKLING		
Da Luca Prosecco (Italy)	125ml	4.70

Important information:

All our food is prepared in a kitchen where known allergens maybe present. Please note we take care to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. These allergens include: celery, gluten, crustacean, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites and tree nuts.

*The labels on items in our menu to denote Vegan, Vegetarian and Gluten Free dishes refers to the intentional ingredients of any dish to give our customers an informed choice.

Tipping policy

Any gratuities you kindly offer, be it in cash or by card, are only shared by the staff who have looked after you.

[GF] = GLUTEN FREE
[GFO] = GLUTEN FREE OPTION
[V] = VEGETARIAN
[VG] = VEGAN



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