

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
PADRÓN PEPPERS VE GF	4.90
NOCELLARA OLIVES VG GF	4.50
SOUP CUP V F please ask for details	5.20
SEAFOOD	
DEVILLED WHITEBAIT with aioli	5.20
SMOKED SALMON ROSETTES dill, lemon and capers [6F]	6.20
SMOKED HADDOCK & POTATO BITES our own tomato ketchup	6.20
MEAT	
SLOW COOKED LAMB SHOULDER mint jelly F	5.60
MEATBALLS in spicy tomato sauce	6.20
BBQ CHICKEN WINGS FF	5.20

SPECIAL OFFER*

THREE PLATES ONLY 18.00
FIVE PLATES FOR 26.00
(SERVED WITH SOURDOUGH BREAD)

*not available for private dining

ADD SOURDOUGH BREAD baked on the premises and served with olive oil and black garlic vinegar VG	5.00
ADD GARLIC PIZZA BREAD butter and garlic [V6] add: Mozzarella Cheese [V] 1.50	6.00

-PERFECT FOR SHARING

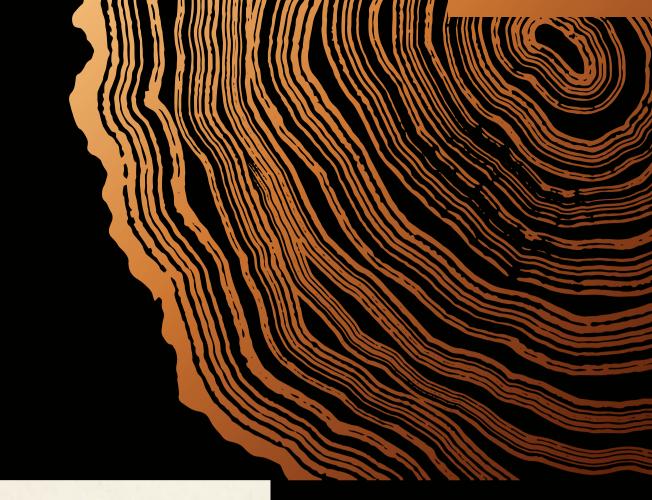
ARTISAN BREAD BOARD sourdough bread, nocellara olives, roasted garlic, hummus, olive oil and black garlic vinegar 🚾	9.90
WHOLE BAKED CAMEMBERT sourdough bread, roasted garlic, red onion marmalade V 670	15.00
CHEESE PLOUGHMANS Barbers 1833 Vintage Cheddar Reserve , pickles, celery, apple with crusty bread V 660	14.00

MAIN COURSE

SEARED LAMB'S L red wine shallot, green b served pink or well done	eans, mashed potato, crispy	bacon, red wine sauce	18.50
MUSSELS IN A LIC fries, crusty bread 6F0	GHT THAI GREEN SAU	JCE	17.00
SPICED PORK BEL crushed new potatoes, b honey glazed root vegeta	raised red cabbage,		18.50
baked portobello mushroroasted cherry tomatoes add: peppercorn sauce [creamy wild mushroom a	oom, fondant shallots, and fries [6F]	vine sauce 📴 1.90	32.50
WALNUT TREE BU brioche bun, red onion, le add extras:	IRGER eaves, gherkins, tomato relis	h, coleslaw, fries	14.90
gruyère 1.80 blue cheese 1.50	field mushroom 1.00 fried egg 1.00	bacon 1.50	
VEGAN BURGER ciabatta bun, red onion, ladd extras: gruyère V 1.80 blue cheese V 1.50	leaves, gherkins, tomato relis field mushroom VG 1.00 fried egg V 1.00	sh, coleslaw, fries V6 vegan cheese V6 1.	14.90 50
Ou	PIZZA r own stone-baked fresh sourde topped with the very finest in		
MARGHERITA tomatoes, buffalo mozza			13.50
NEAPOLITAN	ack olives, red onion, pepper	s,	14.80
PROSCUITTO	d tomatoes, mozzarella, rock	et, parmesan shavings	15.50
PEPPERONI jalapeños, buffalo mozza	ırella, rocket leaves		14.80
CHICKEN AND BAC chicken, chopped bacon	ON , tomatoes, pesto, buffalo m	ozzarella, fresh basil	15.50
	GOAT'S CHEESE & ROC ons, mozzarella, peppers, rocket leaves V	CKET	15.20
	VEGAN		
VEGAN MARGHERI			13.50
tomatoes, vegan cheese	, ITESTI DASII VO		

EVERY WEDNESDAY EVENING ALL OUR PIZZAS ARE JUST £10 EACH*

*not available for private dining



M E N U

WALNUT TREE INN

SALADS

SMOKED SALMON

16.50

crispy leaves, salad vegetables, pickled fennel, capers and a honey and mustard dressing GF

CHICKEN CAESAR SALAD

16.90

crispy leaves, croutons, parma ham crisps, parmesan, anchovies, caeasar dressing 🔀

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 9.80

farmhouse white or wholemeal bread V

ROASTED RED PEPPER HUMMUS 9.80

cucumber, rocket, sun-blushed tomatoes on toasted sourdough VG

CHICKEN CLUB SANDWICH

10.50 roast chicken breast, bacon, tomato, lettuce, mayo with

toasted thin cut white bread

TOASTED HONEY ROAST HAM 10.50 AND MATURE CHEDDAR

farmhouse white or wholemeal bread

TOASTED BRIE, BACON & CRANBERRY 10.50

on farmhouse white or wholemeal bread

10.50 **SMOKED SALMON**

cucumber, lettuce, lemon mayonnaise, dill on farmhouse white or wholemeal bread

FOR CHILDREN



MEATBALLS IN TOMATO SAUCE 6.80 with penne pasta, topped with grated cheddar

MINI BURGER 6.80

fries with peas or beans

BUTCHER'S SAUSAGES 6.80 fries with peas or beans 6.00

MARGHERITA PIZZA 6.00

cheese and tomato V

FISH FINGERS 6.80 fries with peas or beans

ICE CREAMS AND SORBETS 4.70

2 scoops, lloads of flavours, just ask! 6.50

CHOCOLATE BROWNIE chocolate sauce and vanilla ice cream TO FINISH

ROASTED PINEAPPLE & PINK PEPPERCORN FRANGIPANE TART 8.50

with coconut sorbet V

WHITE CHOCOLATE PANNA COTTA 8.50

black cherry compôte, cardamom ice cream GF

BARBERS 1833 VINTAGE

CHEDDAR RESERVE 9.00 red onion marmalade, our own port and garlic salami, drunken

apricots, celery and biscuits GFO **HUM TUNN NORTHAMPTONSHIRE BLUE 9.80**

plum jam, our own capocollo, grapes and biscuits GFO

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 GFO burnt chocolate vanilla

Sorbets VG GFO mango and passion fruit coconut blackcurrant

CREAM COFFEE

roasted banana

COFFEE

(decaffeinated also available) (decaffeinated also available) Irish coffee......5.50 Americano.....3.00 Tia Maria coffee 5.50 Espresso 2.20 Baileys coffee5.50 Cappuccino3.50

Rum coffee 5.50 Disaronno coffee 5.50

Virgin cream coffee 3.50

POT OF TEA 3.00

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

SIDES



French fries VG GF 5.00 add cheese 1.00 add gravy 1.50

Potato dish of the day V 5.00

Seasonal vegetables 5.00 V (ask for details)

Side salad 4.00 VG GF



21 STATION ROAD, BLISWORTH, NORTHANTS NN7 3DS WALNUT-TREE.CO.UK • 01604 859551

WINES BY THE GLASS



DRY, DELICATE LIGHT WHITES

250ml 175ml

La Campagne Sauvignon Blanc (France) 7.10 5.30

7.40 5.40

DRY, AROMATIC WHITES

Waipara Hills Sauvignon Blanc (New Zealand) 8.80 6.30

JUICY, FRUIT-DRIVEN WHITES

Parini Pinot Grigio delle Venezie (Italy)

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

GF = GLUTEN FREE

GFO = GLUTEN FREE OPTION = VEGETARIAN

= VEGAN

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.

