

# 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

<b>BUFFALO MOZZARELLA</b> blushed tomatoes and black olives <b>V GF</b>	<b>5.50</b>
<b>FRIED HALLOUMI</b> aubergine cavier <b>V</b>	<b>5.90</b>
<b>PADRÓN PEPPERS</b> <b>VG</b>	<b>4.90</b>
<b>NOCELLARA OLIVES</b> <b>VG</b>	<b>4.50</b>
<b>SOUP CUP</b> <b>VG</b> please ask for details	<b>5.20</b>

#### SEAFOOD

<b>DEVILLED WHITEBAIT</b> with aioli	<b>5.20</b>
<b>SMOKED SALMON ROSETTES</b> dill, lemon and capers <b>GF</b>	<b>6.20</b>
<b>SMOKED HADDOCK &amp; POTATO BITES</b> our own tomato ketchup	<b>6.20</b>

#### MEAT

<b>SLOW COOKED LAMB SHOULDER</b> mint jelly <b>GF</b>	<b>5.60</b>
<b>MEATBALLS</b> in spicy tomato sauce	<b>6.20</b>
<b>BBQ CHICKEN WINGS</b> <b>GF</b>	<b>5.20</b>

**SPECIAL OFFER\*** **THREE PLATES ONLY 18.00**  
**FIVE PLATES FOR 26.00**  
**(SERVED WITH SOURDOUGH BREAD)**

\*not available for private dining

<b>ADD SOURDOUGH BREAD</b> baked on the premises and served with olive oil and black garlic vinegar <b>VG</b>	<b>5.00</b>
<b>ADD GARLIC PIZZA BREAD</b> butter and garlic <b>VG</b> add: Mozzarella Cheese <b>V</b> 1.50	<b>6.00</b>

#### PERFECT FOR SHARING

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

### SUNDAY ROAST

<b>ROAST BREAST OF LOCAL FREE RANGE CHICKEN</b> walnut, celery and apricot stuffing and roast gravy	<b>16.50</b> Small 11.50
<b>ROAST SIRLOIN OF ABERDEEN ANGUS BEEF</b> locally reared and served with Yorkshire pudding and chef's roast gravy (served pink or well done)	<b>17.50</b> Small 12.00
<b>ROAST LOIN OF MORETEYNE PORK</b> with our own crackling and apple sauce	<b>16.00</b> Small 11.00
<b>FISH OF THE DAY</b> please ask for details	<b>16.50</b>
<b>WILD MUSHROOM WELLINGTON</b> stuffed with ricotta and spinach, Madeira, truffle oil and tarragon cream <b>V</b>	<b>16.00</b>
<b>MEDITERRANEAN VEGETABLE ROULADE</b> with a chickpea and tomato sauce <b>VG GF</b>	<b>15.70</b>

GFO: FOR MEAT DISHES GF RED WINE GRAVY AVAILABLE, YORKSHIRE PUDDING AND STUFFING CAN BE OMITTED

### BURGERS

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

### SALADS

<b>SMOKED SALMON</b> crispy leaves, salad vegetables, pickled fennel, capers and a honey and mustard dressing <b>GF</b>	<b>16.50</b>
<b>CHICKEN CAESAR SALAD</b> crispy leaves, croutons, parma ham crisps, parmesan, anchovies, caesar dressing <b>GFO</b>	<b>16.90</b>

### SIDES

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

# MENU

## WALNUT TREE INN

### 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

<b>MATURE CHEDDAR &amp; SWEET PICKLE</b>	<b>9.80</b>
farmhouse white or wholemeal bread <b>V</b>	
<b>ROASTED RED PEPPER HUMMUS</b>	<b>9.80</b>
cucumber, rocket, sun-blushed tomatoes on toasted sourdough <b>VG</b>	
<b>CHICKEN CLUB SANDWICH</b>	<b>10.50</b>
roast chicken breast, bacon, tomato, lettuce, mayo with toasted thin cut white bread	
<b>TOASTED HONEY ROAST HAM &amp; MATURE CHEDDAR</b>	<b>10.50</b>
farmhouse white or wholemeal bread	
<b>TOASTED BRIE, BACON &amp; CRANBERRY</b>	<b>10.50</b>
on farmhouse white or wholemeal bread	
<b>SMOKED SALMON</b>	<b>10.50</b>
cucumber, lettuce, lemon mayonnaise, dill on farmhouse white or wholemeal bread	

### FOR CHILDREN

<b>MEATBALLS IN TOMATO SAUCE</b>	<b>6.80</b>
with penne pasta, topped with grated cheddar	
<b>MINI BURGER</b>	<b>6.80</b>
fries with peas or beans	
<b>BUTCHER'S SAUSAGES</b>	<b>6.80</b>
fries with peas or beans 6.00	
<b>MARGHERITA PIZZA</b>	<b>6.00</b>
cheese and tomato <b>V</b>	
<b>FISH FINGERS</b>	<b>6.80</b>
fries with peas or beans	
<b>ICE CREAMS AND SORBETS</b>	<b>4.70</b>
2 scoops, loads of flavours, just ask!	
<b>CHOCOLATE BROWNIE</b>	<b>6.50</b>
chocolate sauce and vanilla ice cream	

### TO FINISH

**ROASTED PINEAPPLE & PINK PEPPERCORN FRANGIPANE TART** 8.50  
with coconut sorbet

**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 **GF**

**HUM TUNN NORTHAMPTONSHIRE BLUE** 9.80  
plum jam, our own capocollo, grapes and biscuits **GF**

**WALNUT TREE ICE CREAMS**  
made with natural ingredients by our kitchen served on a bed of chopped nuts **V GF**  
4.70 for two scoops, 6.80 for three

Ice Creams **GF**  
burnt chocolate  
vanilla  
roasted banana

Sorbets **VG GF**  
mango and passion fruit  
coconut  
blackcurrant

<b>CREAM COFFEE</b>	<b>COFFEE</b>
<i>(decaffeinated also available)</i>	
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

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

**GF** = GLUTEN FREE  
**GF O** = GLUTEN FREE OPTION  
**V** = VEGETARIAN  
**VG** = VEGAN

Important information:  
All our food is prepared in a kitchen where known allergens may be 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.



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