

FOR THE TABLE

VEGETARIAN

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

SEAFOOD

DEVILLED WHITEBAIT with aioli	5.20
SMOKED SALMON ROSETTES dill, lemon and capers GF	6.20
SMOKED HADDOCK & POTATO BITES our own tomato ketchup	6.20

MEAT

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

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

MAIN COURSE

SEARED LAMB'S LIVER red wine shallot, green beans, mashed potato, crispy bacon, red wine sauce • <i>served pink or well done</i> GF	13.50
MUSSELS IN A LIGHT THAI GREEN SAUCE fries, crusty bread GF	13.50
PRIME BUTCHER'S SAUSAGES creamy mash, chef's signature onion gravy, peas	13.50
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	13.50
VEGAN BURGER ciabatta bun, red onion, leaves, gherkins, tomato relish, coleslaw, fries VG add extras: gruyère V 1.80 field mushroom VG 1.00 blue cheese V 1.50 fried egg V 1.00 vegan cheese VG 1.50	13.50

GF = GLUTEN FREE
GF0 = GLUTEN FREE OPTION
V = VEGETARIAN
VG = VEGAN

*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.

LUNCH MENU

WALNUT TREE INN

Monday-Friday, 12-2.30pm

SANDWICHES

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
CHICKEN CLUB SANDWICH roast chicken 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

TO FINISH

ROASTED PINEAPPLE & PINK PEPPERCORN FRANGIPANE TART with coconut sorbet V	6.50
WHITE CHOCOLATE PANNA COTTA black cherry compôte, cardamom ice cream GF	6.50
BARBERS 1833 VINTAGE CHEDDAR RESERVE red onion marmalade, drunken apricots, celery and biscuits GF0	6.50
WALNUT TREE ICE CREAMS made with natural ingredients by our kitchen served on a bed of chopped nuts V GF0 4.70 for two scoops, 6.80 for three	
Ice Creams GF0 burnt chocolate vanilla roasted banana	Sorbets VG GF0 mango and passion fruit coconut blackcurrant

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.