

Sunday Lunch Menu: Served between 12:00 - 15:00

Wherever possible we celebrate seasonal homegrown produce directly from the owner's farm: Walton Lodge. Located just four miles away bordering the Peak District in the heart of Derbyshire, the farm produces some of the finest produce in the area.

Starters

Sopa del Dia (V/*) Roasted butternut squash / homemade bread roll	7.0
Ham Hock & Caper Terrine Red onion chutney	8.0
Thai Spiced Fishcakes Garlic & lemon aioli / lime wedge	7.5
Creamy Garlic Mushrooms Toasted bloomer / rocket salad	8.0
Pan Seared Scallops (GF) Pineapple and chilli glazed belly pork / toasted coconut / wasabi cracker	12.0

Mains

Walton Lodge Sirloin of Beef (*) Yorkshire pudding / goose fat roasted potatoes / glazed red cabbage / seasonal greens / rich red wine gravy	22.0
Leg of Lamb (*) Yorkshire pudding / goose fat roasted potatoes / glazed red cabbage / seasonal greens / rich red wine gravy	21.0
Corn-fed Chicken Breast (*) Yorkshire pudding / goose fat roasted potatoes / glazed red cabbage / seasonal greens / rich red wine gravy	19.0
Pan-fried Salmon Asparagus / pea / cavolonero cabbage / mash potato / pea velouté	21.0
Goats Cheese & Wild Garlic Risotto (V) Raddish / pea shoots	18.0
10oz Walton Lodge Sirloin Steak Vine tomatoes / roasted garlic field mushroom / dual fried chips	29.0

Desserts

Chocolate Brownie (V) Coconut ice cream / chocolate crumb	8.0
Lemon Tart (V) Blackberries / vanilla ice cream	8.0
Apple & Berry Crumble (V) Vanilla Custard	8.0
Selection of Local Ice Cream Ask a member of the team for our selection of flavours	6.0
Selection of Spanish & English Cheeses (V/*) Local and European cheeses / chef's chutney / grapes / celery / artisan biscuits	11.0

Sides

Sauteed Tender Stem Broccoli with Almond Butter (V/GF)	5.0
Patatas Bravas (V)	5.0
Goose Fat Roast potatoes	5.0

(V) Vegetarian (GF) Gluten Free (VG) Vegan (*) Can be Gluten Free (**) Can be Vegan

If you are at all concerned with any allergens within our food, please ask a member of our staff.