

À LA CARTE MENU

We change the menu with the seasons, ensuring each dish has the finest quality ingredients, which are locally sourced or freshly foraged where possible.

Our À la carte menu is the perfect way for our chefs to demonstrate their passion for food, all the dishes are well-balanced, creative and packed full of powerful flavours.

WALTON LODGE FARM

Wherever possible we source seasonal homegrown produce directly from our owner's farm, Walton Lodge. Located just four miles away and bordering the Peak District in the heart of Derbyshire, the farm offers some of the finest produce in the area. The livestock are able to graze and wander around the natural grass and woodlands on the 360-acre estate, ensuring a quality of care that is second to none.

SMALL PLATES

We recommend 3 or 4 dishes between two people or enjoy alone as a starter.

Smoked Bacon & Cheddar Croquettes <i>Dressed leaves, tomato and red onion salsa</i>	9
Crispy Soy Glazed Pork Belly <i>With sesame seeds and spring onion</i>	11
Chorizo Sausage <i>Drizzled in honey and sweet peppers</i>	11
King Prawns (GF) <i>Sautéed in chili and roasted garlic</i>	11
Crispy Baby Squid (GF) <i>Seasoned with sumac and garlic salt with Casa garlic aioli</i>	11
Korean Cauliflower (VG) <i>Glazed in soy and gochujang</i>	10
Spanish Serrano Ham (GF) <i>With olives and sundried tomatoes</i>	10
Patatas Bravas (V/GF) <i>Fried potatoes, spicy tomato salsa and Casa garlic aioli</i>	7

STARTERS

Pan Seared Scallops (GF) <i>Textures of cauliflower, smoked bacon crumb, semi dried grapes and fresh dill oil</i>	17
Wye Valley Asparagus (V) <i>Crispy hen's egg, brown butter dressing, seasoned curds</i>	16
Chicken Parfait <i>Piquillo pepper jam, candied walnuts, dressed leaf and brioche</i>	15
Sticky Lamb Belly (GF) <i>Spring brassica, ancho dressing, lamb soy and almond brittle</i>	17
Herb Dressed Isle of White Tomatoes (V) <i>Whipped truffle goat's cheese and seeded potato cracker</i>	16

(V) Vegetarian (GF) Gluten-Free (VG) Vegan

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.

MAINS

Lamb Rump (GF)	34
<i>Petit ratatouille, potato rösti topped with feta and truffle curd, pulled lamb shoulder, labneh, black olive and lamb sauce</i>	
Walton Lodge Duck (GF)	34
<i>Roast garlic pomme purée, salt baked carrot, spiced carrot purée, bbq wilted spring greens and duck sauce</i>	
Pressed Pork (GF)	30
<i>Sautéed mushrooms, jersey royals with wild garlic and spinach, radicchio, roast apple purée and pork sauce</i>	
Chicken Supreme	30
<i>Peakland white and potato croquette, asparagus, ham and pea fricassee</i>	
Spanish Paella (GF)	32
<i>Skrei cod, mussels, squid tubes, tiger prawns, chorizo and bisque</i>	
Cod (GF)	34
<i>Shellfish bisque, white bean, sea vegetable and confit potato fricassee</i>	
Wood Fired Leek Risotto (V)	28
<i>Asparagus, wild garlic and rhubarb</i>	

JOSPER GRILL

Our charcoal-fired oven from Barcelona! We use the finest Derbyshire meat, which has been hung for 28 days to allow the flavours to develop. All steaks are gluten free, served with ranch dressed baby gem, cherry vine tomato, a flat mushroom and a side of triple cooked chips or fries.

10oz Sirloin Steak	39
8oz Ribeye Steak	42
8oz Rump Steak	32
16oz Cote de Boeuf serves two (GF)	90
<i>Triple cooked chips, beef fat mayo, pulled Ox tail, charred tender stem</i>	
Steak Sauces (GF)	6
<i>Peppercorn / Diane / Blue Cheese</i>	

SIDES

Fries (V/GF)	6.5
Triple Cooked Chips (V/GF)	6.5
Sweet Potato Mash, Pecans and Spinach (V/GF)	6.5
Charred Brassicas with Wild Garlic (V/GF)	6.5
Chimichurri Sugar Snap Peas (V/GF)	6.5

