

BARÇA bar

AT casa

TAPAS

Walton Lodge Scotch egg <i>With chorizo jam and roquette</i>	8
Casa sourdough & Spanish olives <i>Served with sun-dried tomatoes</i>	7
Patatas bravas (V) <i>Fried potatoes with a spicy paprika sauce and Casa aioli</i>	7
Manchego cheese & Serrano ham croquettes <i>With roquette leaves and salsa fresca</i>	8
Gambas pil pil <i>King prawns sautéed in chilli & garlic olive oil</i>	11
Honey-glazed chorizo <i>Sautéed chorizo glazed with honey & parsley</i>	11
Stuffed piquillo peppers (V) <i>With cream cheese and rocket</i>	9

CLASSIC SANDWICHES served 11:30 – 17:00

All sandwiches are served on Bakewell Bakery white or brown bread, with crisps and a dressed salad

Casa club <i>Roast chicken breast, smoked bacon, Walton Lodge boiled egg and mayonnaise</i>	12
Walton Lodge honey roast ham <i>Tomato, lettuce and wholegrain mustard mayonnaise</i>	10
Derbyshire mature cheddar & chutney <i>Served with seasonal chutney from Walton Lodge</i>	9
Egg & chive mayonnaise <i>Walton Lodge egg mayonnaise</i>	9
Mediterranean vegetable club (V/VG) <i>Hummus, lettuce and tomato</i>	12

SOUP & SALADS

Soup of the day <i>Daily fresh chefs choice, please ask for more details</i>	7
Chicken Caesar <i>Roast chicken breast, shaved parmesan, anchovies and sourdough croutons</i>	14
Roast salmon Nicoise <i>Tomatoes, green beans, new potatoes, Walton Lodge egg, capers, lemon & shallot dressing</i>	14
Goat's cheese, olive & heritage tomato (V) <i>Grilled goat's cheese, heritage tomato, olives, basil & pine nut pesto</i>	12
Greek feta cheese & olive salad (V) <i>Feta, olives, cucumber, red onion, dill, lemon & honey dressing</i>	12

PIZZAS

All our pizzas are 12" hand-stretched artisan breads

Garlic & herb (V/VG)	8
Garlic, herb & mozzarella (V)	9
Buffalo mozzarella, cherry tomato & basil pesto (V)	12
Serrano ham & mushroom	14
Chorizo, chilli & sour cream	14
Feta, olive & red onion (V)	14

CLASSICS

Casa Walton Lodge burger <i>Pancetta, cheddar, red onion jam, lettuce, harissa orange coleslaw and fries</i>	18
Steak frites <i>8oz Bavette steak, grill garnish, garlic butter and fries</i>	24
Chargrilled harissa chicken skewers <i>Harissa chicken skewers, slaw and fries</i>	16
Spinach, wild mushroom & cream cheese linguine (V) <i>Roasted garlic, rocket and Manchego</i>	20
Seasonal special <i>Daily fresh special prepared by our kitchen team with produce from Walton Lodge Farm</i>	16

SIDES

Triple-cooked chips (V)	6
Truffle & Manchego cheese fries (V)	6
Onion rings (V)	5
Mixed side salad (V/VG)	5

DESSERTS

Homemade sticky toffee pudding <i>Toffee sauce and vanilla ice cream</i>	9
Dark chocolate brownie <i>Salted caramel ice cream</i>	9
3 scoops of ice cream or sorbet (V) <i>Please ask for flavour selection</i>	7

(V) Vegetarian (VG) Vegan

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted. We regret that we cannot guarantee our dishes are totally nut-free.

BEER & CIDER

DRAUGHT

Jute	ABV	Half / Pint
	4.2%	3.5 / 7
Beavertown Neck Oil	4.3%	3.5 / 7
Estrella Damm	4.8%	3.5 / 7
Guinness	4.2%	3.6 / 7.2
Inch's Apple Cider	4.5%	3.9 / 6.8

BOTTLED

	ABV	£
Amigos (330ml)	4.6%	6
Birra Moretti (330ml)	4.6%	6
Blue Moon (330ml)	5.5%	6
Brooklyn (330ml)	5.2%	6
Estrella Damm (330ml)	5.4%	6
Old Mout Cider (500ml)	5.0%	6.9
<i>A range of flavours available</i>		

LOW/ALCOHOL-FREE BOTTLED

	ABV	£
Athletic Run Wild IPA (355ml)	0.5%	5.5
Athletic Upside Dawn (355ml)	0.5%	5.5
Athletic Lager (355ml)	0.5%	5.5
Damm Lemon (330ml)	3.2%	4.5
Zero Five (330ml)	0.5%	5
Guinness (558ml)	0.0%	5
Zero Five (330ml)	0.0%	4.5
Corona (330ml)	0.0%	5
Schofferhofer Grapefruit (500ml)	2.5%	5.5
Old Mout (330ml)	0.0%	6

COCKTAILS

All 10

Espresso Martini

Absolute Vanilla Vodka, Kahlua, espresso and vanilla.

Pornstar Martini

Absolute Vanilla Vodka, Passoa, lime juice, sugar syrup and prosecco to serve.

Amaretto Sour

Disaronno, lemon juice, sugar syrup and Angostura Bitters.

Whiskey Sour

Woodford Reserve Bourbon, lemon juice, sugar syrup and Angostura Bitters.

Bourbon Old Fashioned

Woodford Reserve Bourbon, brown sugar cube, Angostura Bitters and smoke.

Aperol Spritz

Aperol, prosecco and soda water.

Piña Colada

Bacardi Coconut, pineapple juice and fresh cream.

Mojito

Bacardi, muddled mint and lime, sugar syrup and soda water.

Cosmopolitan

Absolute Vodka, Cointreau, lime juice and cranberry juice.

Negroni

Peak Heritage Gin, Campari and Martini Rosso.

French 75

Chesterfield Gin, lemon juice, sugar syrup and Gremillet.

French Martini

Absolute Vodka, Cassis, pineapple juice and vegan bitters.

Bloody Mary

Absolute Vodka, tomato juice, lemon juice, Worcestershire Sauce, pinch of salt & pepper, Tabasco (ask for spice preference).

MOCKTAILS

All 6

Franklin's Ginger Punch

Franklin & Sons Ginger Ale, pineapple juice, lime juice.

Peach Basil Fizz

White peach purée, lime juice, sugar syrup, topped with soda water.

Orange Sunrise

Orange juice, pineapple juice and grenadine.

SOFT DRINKS

FRANKLIN & SONS

SOFT DRINKS (275ml)

All 3.6

1886 Cola

Original Lemonade

Spring Rhubarb Lemonade

Hedgerow Elderflower Lemonade

Traditional Dandelion & Burdock

Valencian Orange & Grapefruit

Pressed Raspberry Lemonade

Natural Rose Lemonade

Brewed Ginger Beer

FRANKLIN & SONS

TONICS AND MIXERS (200ml)

All 2.8

Premium Indian Tonic

Premium Light Tonic

Sicilian Lemon Tonic

Original Mallorcan Tonic

OTHER SOFT DRINKS

Kick Energy (250ml)

3.2

Coca Cola (200ml)

2.6

Diet Coca Cola (200ml)

2.6

Pago Juices (200ml)

3.7

Orange, Pineapple, Cloudy Apple, Cranberry

Appletiser (275ml)

4

Half / Pint

Coca Cola

2.3 / 3.8

Diet Coke

2.3 / 3.8

Coke Zero

2.3 / 3.8

Lemonade

2.3 / 3.8

HOT DRINKS

A Selection of Speciality Teas

3.5

Americano

4.5

Latte

4.5

Cappuccino

4.5

Flat White

5

Cortado

5

Macchiato

5

Mocha

5

Single Espresso

3

Double Espresso

3.5

Iced Coffee

5

Hot Chocolate

5

Alternative Milk

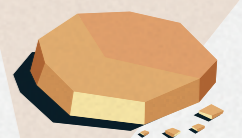
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Oat, Almond, Soya

Add Syrup

0.5

Caramel, Coconut, Gingerbread, Hazelnut, Vanilla



Images for illustration purposes only