

SUNDAY

Menu



THE
WALNUT
TREE INN

antipasto

served with toasted ciabatta
Any four for 6.50 or 4.00 for two

- Roasted artichokes
- Roasted peppers with anchovies
- Olives
- Marinated sardines
- Garlic and thyme marinated wild mushrooms
- Parma ham
- Milano salami

to start

- Chef's homemade soup of the day with warm bread 4.50
- Coarse pork and walnut paté and apricot chutney with toasted ciabatta 5.00
- Cocktail of tiger prawns with a lime and coriander mayonnaise 6.00
- Moules Mariniere:
Mussels cooked with white wine, cream and shallots served with a baguette 6.00
- Caramelised onion tartlet with goat's cheese and thyme 5.00

main courses

Adults: 8.95 Children: 5.95
Served with roast potatoes and a selection of seasonal vegetables unless otherwise stated.

- Roast rump of Herefordshire beef** with Yorkshire pudding
- Roast leg of lamb** with mint sauce
- Roast chicken wrapped in bacon** served with a walnut, celery and apricot stuffing
- Fish dish of the day** *please ask for details*
- Puy lentil and sun dried tomato moussaka** (v) with a mixed summer salad

to finish

- Fresh fruit salad 4.50
- Home made deep filled lemon tart with cream 5.20
- Strawberry and gooseberry summer pudding with elderflower cream 5.20
- Pot au chocolat 4.50
- A selection of ice creams 5.00
- British farmhouse cheeses 6.00
A selection of excellent British cheeses served with biscuits, apple, grapes, celery and the chef's own apricot chutney:
- CASHEL BLUE
(award winning creamy blue cheese from Tipperary)
- RINDED FARMHOUSE CHEDDAR
(medium-strong)
- OXFORD ISIS
(strong, camembert style with a honey mead washed rind)

coffee

(decaffeinated also available)

- Espresso 1.70
- Americano 1.90
- Cappuccino 2.20
- Latte 2.20

cream coffees

3.90

- Irish coffee
- Tia Maria coffee
- Baileys coffee
- Brandy coffee
- Rum coffee
- Cointreau coffee
(with hot chocolate)