

## *Antipasto*

- Olives 2.00 • Roasted Artichokes 2.00  
Roasted Red Peppers with cream cheese 2.50  
Salami 2.00 • Prosciutto 2.50  
Fresh bread with olive oil and balsamic vinegar 2.00

## *To start*

- Soup of the Day** served with bread 4.60  
**Chef's coarse pork, walnut and apricot paté** with toast and red onion marmalade 5.25  
**Moules mariniere** with french bread 6.00  
**Stilton glazed fresh figs** and honey dressing with toast (V) 5.60

## *Main course*

- Char grilled salmon** on a marinated fennel, cherry tomato and potato salad and a chilli and mint yoghurt dressing 11.50  
**Poached neck fillet of lamb** with an aubergine and potato stack served with a garlic and tomato sauce 10.50  
**Char grilled rump steak** cooked to your preference and served with grilled tomato, flat mushroom, roasted shallots and hand cut chips 13.70  
**Roasted supreme of chicken** wrapped in prosciutto stuffed with rosemary and emmental served with gnocchi and a red pepper coulis 9.80  
**Chef's hearty mushroom and Guinness pie** served on a spring onion mash (V) 8.90  
*All of above served with seasonal vegetables or mixed salad*

## *To finish*

- Dark chocolate and orange cheesecake** 5.60  
**Warm cinnamon poached pear**, stuffed with amaretti and served with maple and walnut ice cream 5.50  
**Ice cream** 4.90  
*A choice of rich diary ice creams with natural flavourings from Swiss ice cream maker: Mövenpick. Please ask for available flavours.*  
**British farmhouse cheeses** 6.25  
*A selection of excellent British cheeses served with biscuits, apple, grapes, celery and chef's own red onion marmalade:*  
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)

## *Walnut Tree favourites*

- Local ale (Phipps IPA) battered haddock** with chips, peas and tartare sauce 8.90  
**Homemade Beefburger** served in an artisan-style bun with cheddar, plum tomato and red onions served with hand cut chips, mixed salad and chef's relish 8.90  
**Chef's curry of the day** 9.70  
*Inspired by recipes from around the world and prepared with freshly ground spices and fresh herbs.*  
**Noodles** 7.90  
*Choose from: Tiger prawns • Beef • Chicken • Cashew and vegetables (V)  
with sauces: Sweet chilli • Teriyaki*

## *Sandwiches*

*With your choice of fresh French stick, crusty white or granary bread served with salad garnish and kettle chips*

**Prawns with a light chilli and lime mayonnaise 5.50**

**Brie with sun dried tomato 5.50**

**Smoked bacon and stilton 5.50**

**Steak and red onion 6.00**

**Chicken and smoked bacon club 5.90**

## *Snacks and sides*

**Nachos 4.90**

*Tortilla chips served with melted cheddar, sour cream and salsa  
(please ask for jalapeño peppers)*

**Ploughmans 6.50**

*Served with a trio of chef's own pickles and a good chunk of fresh bread*

Cheddar

Stilton

Coarse pork and walnut paté

**Hand cut chips 2.00**

**Cheesy chips 2.30**

**Mixed salad 2.40**

**Garlic bread 2.70**

Some of our products may contain nuts. If you or your party have any food allergies/intolerance please inform a member of staff and we will do our utmost to accommodate your needs. Items and prices liable to change without notice.

Prices include VAT at 17.5%.

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