

sourdough pizza

OUR NATURALLY SLOW FERMENTED, HAND STRETCHED PIZZA TOPPED USING THE VERY FINEST INGREDIENTS AND THEN BAKED IN OUR STONE BASE OVEN

MARGHERITA

tomatoes, buffalo mozzarella, fresh basil 12.90 **V**

NEAPOLITAN

tomatoes, anchovies, black olives, red onion, peppers, buffalo mozzarella, fresh basil 14.50

PROSCUITTO

parma ham, sun-blushed tomatoes, mozzarella, rocket, parmesan shavings 15.00

PULLED PORK

tomatoes, red onion, peppers, jalapeños, buffalo mozzarella, rocket leaves 15.00

CHICKEN AND BACON

free range chicken, chopped bacon, tomatoes, pesto, buffalo mozzarella, fresh basil 15.00

WILD MUSHROOM, GOAT'S CHEESE & ROCKET

locally grown wild mushrooms, red onions, mozzarella, peppers, goat's cheese, truffle oil, rocket leaves 14.80 **V**

VEGAN

VEGAN MARGHERITA

tomatoes, vegan cheese, fresh basil 12.90 **VG**

VEGAN WILD MUSHROOM, CHEESE AND ROCKET

locally grown wild mushrooms, red onions, peppers, vegan cheese, truffle oil, rocket leaves 14.80 **VG**

VEGAN BURGER

ciabatta bun, red onion, leaves, gherkins, tomato relish, fries 14.90

add extras:

gruyère 1.80 **V** vegan cheese 1.50 **VG**
blue cheese 1.50 **V** field mushroom 1.00 **VG**
fried egg 1.00 **V**

MENUS

sourdough bread boards

OUR OWN SOURDOUGH BREAD ON SHARING PLATTERS

ARTISAN BREAD BOARD

sourdough bread, nocarella olives, roasted garlic, hummus, olive oil and black garlic vinegar 9.90 **VG**

NORTHAMPTON CHEESE PLOUGHMANS

Ham Tunn Cheeses: Northamptonshire Blue, St Crispins Camembert and Cobblers' Nibble, pickles, celery, apple with our own sourdough bread 15.00 **V**

WHOLE BAKED CAMEMBERT

sourdough bread, roasted garlic 14.80 **V**

WALNUT TREE BURGER

brioche bun, red onion, leaves, gherkins, tomato relish, coleslaw, fries 14.90

add extras:

gruyère 1.80 field mushroom 1.00
bacon 1.50 blue cheese 1.50
fried egg 1.00

tapatiseurs

vegetarian

BUFFALO MOZZARELLA, BLUSHED TOMATO AND BLACK OLIVES 5.00 **V** **GF**

SOUP CUP 4.50 **VG** *please ask for details*

FRIED HALLOUMI WITH AUBERGINE CAVIAR 5.50 **V**

seafood

DEVILLED WHITEBAIT WITH AIOLI 4.90

SMOKED SALMON ROSETTES, CAPERS AND DILL 5.50 **GF**

FISH FINGERS, TARTAR SAUCE 5.70

meat

BBQ CHICKEN WINGS 4.50 **GF**

MEATBALLS IN SPICY TOMATO SAUCE 5.90

BBQ PULLED PORK, APPLE SAUCE, SCRATCHINGS 5.50 **GF**

ADD SOURDOUGH BREADS

baked on the premises and served with olive oil and black garlic vinegar 5.00 **GF**

salads

MOROCCAN SPICED TOFU

freshly squeezed lemon, olives, crispy leaves, cherry tomatoes, cucumber, red onion, peppers 14.50 **VG** **GF**

CHICKEN CAESAR SALAD

crispy parma ham, croutons, ceasar dressing, parmesan, anchovies 15.80 **GF**

SMOKED SALMON

crisp leaves, pickled fennel, capers, honey and mustard dressing 15.50 **GF**



- V** Vegetarian
- VG** Vegan
- VG0** Vegan option
- GF** Gluten free
- GF0** Gluten free option

* Please see important information notice opposite

21 STATION ROAD, BLISWORTH, NORTHANTS NN7 3DS

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Some dishes may contain nuts or other allergens. If you or any of your party suffer from food intolerances/allergies please advise a member of staff and we will do our utmost to accommodate your requirements. Items and prices are liable to change without prior notice. Prices includes VAT.

WEEKDAY LUNCHTIME OFFERS

★★★★★

SOURDOUGH PIZZA AND SALAD FOR TWO TO SHARE 20.00

★★★★★

SOURDOUGH BREAD WITH YOUR CHOICE OF THREE TAPATISERS 16.00
OR: FIVE TAPATISERS 24.00

★★★★★

LOCAL FOOD HEROES!

We try and source ingredients from local suppliers highlighting the best that the county has to offer including:

The Good Loaf Bakery

Mushroomer Ltd
Wild Mushrooms

Microgreener
Micro herbs and leaves

Hamm Tunn Cheese
Excellent cheese from Northampton

Pastures Poultry
Free range chicken and duck

Joan's Fresh Eggs
Free range eggs

...AND DRINK

Warner Edwards
Gin

Phipps Brewery
Real Ale

IMPORTANT INFORMATION: All our food is prepared in a kitchen where known allergens maybe present. Please note we take care to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. These allergens include: celery, gluten, crustacean, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites and tree nuts.

*The labels on items in our menu to denote Vegan, Vegetarian and Gluten Free dishes refers to the intentional ingredients of any dish to give our customers an informed choice.

sandwiches SERVED DAILY BETWEEN 12-2.30PM

MADE WITH THICK CUT BREAD BAKED IN NORTHAMPTON BY THE GOOD LOAF BAKERY (UNLESS OTHERWISE SPECIFIED).

SERVED WITH SOUP OR COLESLAW AND FRIES

GLUTEN FREE BREAD AVAILABLE

MATURE CHEDDAR AND SWEET PICKLE
on farmhouse white or wholemeal bread 9.50 **V**

TOASTED BRIE, BACON AND CRANBERRY
on farmhouse white or wholemeal bread 10.20

ROASTED RED PEPPER HUMMUS
cucumber, rocket and sun-blushed tomatoes
on toasted sourdough 9.80 **VG**

CHICKEN CLUB SANDWICH
free range chicken, bacon, tomato, lettuce,
mayo with toasted thin cut white bread 10.20

**TOASTED HONEY ROAST HAM
AND MATURE CHEDDAR**
on farmhouse white or wholemeal bread 10.20

SMOKED SALMON
cucumber, lettuce, lemon mayonnaise, dill
on farmhouse white or wholemeal bread 10.20

sides

French fries 4.00 **VG GF**
add cheddar cheese 1.00
add gravy 1.50

Sourdough bread
olive oil and black
garlic vinegar 5.00 **VG**

Side salad 3.50 **VG GF**

Potato dish of the day 4.00 **V**
(ask for details)

Seasonal vegetables 4.00 **V**
(ask for details)

MIE NU

for children

MEATBALLS IN TOMATO SAUCE
with penne pasta, topped with grated cheddar 6.00

MINI BURGER
fries with peas or beans 6.00

BUTCHER'S SAUSAGES
fries with peas or beans 6.00

MARGHERITA PIZZA
cheese and tomato 6.00 **V**

FISH FINGERS AND FRIES
with peas or beans 6.00

ICE CREAMS AND SORBETS
loads of flavours, just ask! 4.00

CHOCOLATE BROWNIE
chocolate sauce and vanilla ice cream 5.00

ice creams and sorbets

MADE IN OUR KITCHEN WITH NATURAL INGREDIENTS

served on a bed of chopped nuts
4.50 for two scoops, 6.50 for three

ICE CREAMS V GF	SORBETS VG GF
burnt chocolate	strawberry and lime
vanilla	pineapple
roasted banana	blood orange

CREAM COFFEE
(decaffeinated available)

Irish coffee 5.50

Tia Maria coffee 5.50

Baileys coffee 5.50

Brandy coffee 5.50

Rum coffee 5.50

Disaronno coffee 5.50

Virgin cream coffee... 3.50

COFFEE

(decaffeinated
available)

Americano3.00

Espresso2.20

Cappuccino3.00

Latte.....3.00

POT OF TEA 3.00

English Breakfast, Decaffeinated, Green Tea,
Earl Grey, Peppermint, Cranberry and Raspberry

Sponsor a tree

By paying the small donation on your bill, you will fund the planting of a fruit tree in the developing world. Please accept a big thank you from everyone at Carbon Free Dining.



Not only will your tree counterbalance the carbon footprint of your meal but it will provide empowerment and opportunity for some of the developing world's poorest communities and ultimately, help bring an end to poverty.

For more information: carbonfreedining.org

Tipping policy

Any gratuities you kindly offer, be it in cash or by card, are only shared by the staff who have looked after you.



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Wines by the glass

Please see wine list for full selection.

	LARGE	MED
Very dry, delicate light whites	250ml	175ml
La Campagne Sauvignon Blanc (France)	7.00	5.20
Parini Pinot Grigio delle Venezie (Italy)	7.30	5.30

Dry, aromatic whites

Waipara Hills Sauvignon Blanc (New Zealand)	8.70	6.20
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Juicy, fruit-driven whites

Berri Estates Unoaked Chardonnay (Australia)	7.00	5.20
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Flagstone Chenin-Sauvignon Viognier (S. Africa)	7.60	5.30
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Light, fruity reds

La Campagne Merlot (France)	7.00	5.20
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Da Luca Nero d'Avola, Terre Siciliane (Italy)	8.20	5.90
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Juicy, medium-bodied, fruit-led reds

Don Jacobo Rioja Crianza Tinto (Spain)	8.80	6.20
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Spicy, peppery, warming reds

Berri Estates Shiraz (Australia)	7.00	5.20
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Portillo Malbec, Mendoz (Argentina) VG	8.30	5.90
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Rosé

Rugged Ridge White Zinfandel (California)	7.00	5.20
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Belvino Pinot Grigio Rosato (Italy)	7.40	5.30
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Sparkling

Da Luca Prosecco (Italy)	125ml	4.70
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