

MENU

WALNUT TREE INN

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.
Price includes VAT. Items and prices are liable to change without prior notice.

FOR THE TABLE

VEGETARIAN

BUFFALO MOZZARELLA blushed tomatoes and black olives V GF	5.00
FRIED HALLOUMI aubergine cavier V	5.50
PADRÓN PEPPERS VG	4.50
NOCELLARA OLIVES VG	4.50
SOUP CUP VG please ask for details	4.80
QUICHE OF THE DAY V please ask for details	5.20

SEAFOOD

DEVILLED WHITEBAIT with aioli	4.90
PRAWN COCKTAIL thousand island dressing GF	5.50
SMOKED SALMON ROSETTES dill, lemon and capers GF	5.90

MEAT

BBQ PULLED PORK apple sauce, scratchings GF	5.50
MEATBALLS IN SPICY TOMATO SAUCE in spicy tomato sauce	5.90
BBQ CHICKEN WINGS GF	4.50

SPECIAL OFFER THREE SMALL PLATES FOR 13.50
FIVE SMALL PLATES FOR 21.50

ADD SOURDOUGH BREAD baked on the premises and served with olive oil and black garlic vinegar VG	5.00
ADD GARLIC PIZZA BREAD butter and garlic VG	5.00

PERFECT FOR SHARING

ARTISAN BREAD BOARD sourdough bread, nocellara olives, roasted garlic, hummus, olive oil and black garlic vinegar VG	9.90
WHOLE BAKED CAMEMBERT sourdough bread, roasted garlic, red onion marmalade V	14.80
NORTHAMPTON CHEESE PLOUGHMANS ham tunn cheeses: northamptonshire blue, st crispins camembert and cobblers' nibble, pickles, celery, apple with our own sourdough bread V	15.00

SUNDAY ROAST

ROAST BREAST OF LOCAL FREE RANGE CHICKEN walnut, celery and apricot stuffing and roast gravy	16.50 Small 11.50
ROAST SIRLOIN OF ABERDEEN ANGUS BEEF locally reared and served with Yorkshire pudding and chef's roast gravy (served pink or well done)	17.50 Small 12.00
ROAST LOIN OF MORETEYNE PORK with our own crackling and apple sauce	16.00 Small 11.00
FISH OF THE DAY please ask for details	16.50
WILD MUSHROOM WELLINGTON stuffed with ricotta and spinach, Madeira, truffle oil and tarragon cream V	16.00
MEDITERRANEAN VEGETABLE ROULADE with a chickpea and tomato sauce VG GF	15.70

GFO: FOR MEAT DISHES GF RED WINE GRAVY AVAILABLE, YORKSHIRE PUDDING AND STUFFING CAN BE OMITTED

BURGERS

WALNUT TREE BURGER brioche bun, red onion, leaves, gherkins, tomato relish, coleslaw, fries add extras: gruyère 1.80 field mushroom 1.00 bacon 1.50 blue cheese 1.50 fried egg 1.00	14.90
VEGAN BURGER ciabatta bun, red onion, leaves, gherkins, tomato relish, coleslaw, fries VG add extras: gruyère V 1.80 field mushroom VG 1.00 vegan cheese VG 1.50 blue cheese V 1.50 fried egg V 1.00	14.90

SALADS

ROASTED CAULIFLOWER & CHICK PEA crispy leaves, vegan feta, olive oil, lemon, garlic VG GF	15.50
SMOKED SALMON crispy leaves, pickled fennel, capers and a honey and mustard dressing GF	16.50

SIDES

French fries VG GF 4.00 add cheese 1.00 add gravy 1.50	Seasonal vegetables 4.80 V (ask for details)
Potato dish of the day V 4.00 (ask for details)	Side salad 3.50 VG GF

MENU

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SANDWICHES

SERVED LUNCHTIMES ONLY

BETWEEN 12.00-2.30PM

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 & SWEET PICKLE farmhouse white or wholemeal bread V	9.50
ROASTED RED PEPPER HUMMUS cucumber, rocket, sun-blushed tomatoes on toasted sourdough VG	9.80
CHICKEN CLUB SANDWICH roast chicken breast, bacon, tomato, lettuce, mayo with toasted thin cut white bread	10.20
TOASTED HONEY ROAST HAM AND MATURE CHEDDAR farmhouse white or wholemeal bread	10.20
TOASTED BRIE, BACON & CRANBERRY on farmhouse white or wholemeal bread	10.20
SMOKED SALMON cucumber, lettuce, lemon mayonnaise, dill on farmhouse white or wholemeal bread	10.20

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	6.00
MARGHERITA PIZZA cheese and tomato V	5.50
FISH FINGERS AND FRIES fries with peas or beans	6.00
ICE CREAMS AND SORBETS loads of flavours, just ask!	4.50
CHOCOLATE BROWNIE chocolate sauce and vanilla ice cream	5.50

TO FINISH

STICKY TOFFEE PUDDING caramel sauce, vanilla ice cream V	8.50
TREACLE TART vanilla clotted cream, forest fruits V	8.50
WHITE CHOCOLATE PANNA COTTA with tropical fruit salad GFO	8.50
ARTISAN CHEESES from ham tann cheesemakers in northampton plum jam, celery, grapes, biscuits V GFO cobbler's nibble • northamptonshire blue st crispins camembert	10.00
WALNUT TREE ICE CREAMS made with natural ingredients by our kitchen served on a bed of chopped nuts V GFO 4.50 for two scoops, 6.50 for three	
Ice Creams GFO burnt chocolate vanilla roasted banana	Sorbets VG GFO mango and passion fruit grapefruit blackcurrant
CREAM COFFEE (decaffeinated also available)	COFFEE (decaffeinated also available)
Irish coffee..... 5.50	Americano..... 3.00
Tia Maria coffee..... 5.50	Espresso 2.20
Baileys coffee..... 5.50	Cappuccino 3.50
Brandy coffee..... 5.50	Latte 3.50
Rum coffee..... 5.50	
Disaronno coffee..... 5.50	
Virgin cream coffee..... 3.50	
POT OF TEA 3.00 English Breakfast, Decaffeinated, Green Tea, Earl Grey, Peppermint, Cranberry and Raspberry	

WINES BY THE GLASS

DRY, DELICATE LIGHT WHITES	250ml	175ml
La Campagne Sauvignon Blanc (France)	7.10	5.30
Parini Pinot Grigio delle Venezie (Italy)	7.40	5.40
DRY, AROMATIC WHITES		
Waipara Hills Sauvignon Blanc (New Zealand)	8.80	6.30
JUICY, FRUIT-DRIVEN WHITES		
Berri Estates Unoaked Chardonnay (Australia)	7.10	5.30
Flagstone Chenin-Sauvignon Viognier (SA)	7.70	5.40
LIGHT, FRUITY REDS		
La Campagne Merlot (France)	7.10	5.30
Da Luca Nero d'Avola, Terre Siciliane (Italy)	8.30	6.00
JUICY, MEDIUM-BODIED, FRUIT-LED REDS		
Don Jacobo Rioja Crianza Tinto (Spain)	8.90	6.30
SPICY, PEPPERY, WARMING REDS		
Berri Estates Shiraz (Australia)	7.10	5.30
Portillo Malbec, Mendoz (Argentina) 2	8.40	6.00
ROSÉ		
Rugged Ridge White Zinfandel (California)	7.10	5.30
Belvino Pinot Grigio Rosato (Italy)	7.40	5.40
SPARKLING		
Da Luca Prosecco (Italy)	125ml	4.70

GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION
V = VEGETARIAN
VG = VEGAN

Important information:

All our food is prepared in a kitchen where known allergens may be 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.

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.



21 STATION ROAD, BLISWORTH, NORTHANTS NN7 3DS
 WALNUT-TREE.CO.UK • 01604 859551

