

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
SMOKED HADDOCK & POTATO BITES our own tomato ketchup	5.90

MEAT

BBQ PULLED PORK apple sauce, scratchings GF	5.50
MEATBALLS in spicy tomato sauce	5.90
BBQ CHICKEN WINGS GF	4.50
SLOW COOKED LAMB SHOULDER mint jelly GF	5.50

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

*not available for private dining

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 add: Mozzarella Cheese V 1.50	6.00

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	15.00
NORTHAMPTON CHEESE PLOUGHMANS ham tunn cheeses: northamptonshire blue, st crispins camembert and cobbler's nibble, pickles, celery, apple with sourdough bread V	15.00

MAIN COURSE

THICK CUT GAMMON STEAK char-grilled pineapple, mushy broad beans, fried egg, fries GF	17.50
PAN ROASTED CHICKEN BREAST langoustine mousse, charred aubergine, braised fennel, red thai curry sauce GF	21.00
POACHED CRAB STUFFED HAKE FILLET tenderstem broccoli, fries, hollandaise sauce GF	18.50
SEARED SALMON SUPRÈME saffron new potatoes, green beans, whisky cream sauce GF	19.50
10OZ EXTRA AGED RIBEYE STEAK baked portobello mushroom, fondant shallots, roasted cherry tomatoes and fries GF add: peppercorn sauce GF 1.90 red wine sauce GF 1.90 béarnaise sauce GF 1.90	32.50
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

PIZZA

Our own stone-baked fresh sourdough 12" crusts topped with the very finest ingredients.

MARGHERITA tomatoes, buffalo mozzarella, fresh basil V	13.50
NEAPOLITAN tomatoes, anchovies, black olives, red onion, peppers, buffalo mozzarella, fresh basil	14.80
PROSCUITTO parma ham, sun-blushed tomatoes, mozzarella, rocket, parmesan shavings	15.50
PULLED PORK tomatoes, red onion, peppers, jalapeños, buffalo mozzarella, rocket leaves	15.50
CHICKEN AND BACON chicken, chopped bacon, tomatoes, pesto, buffalo mozzarella, fresh basil	15.50
WILD MUSHROOM, GOAT'S CHEESE & ROCKET wild mushrooms, red onions, mozzarella, peppers, goat's cheese, truffle oil, rocket leaves V	15.20

VEGAN

VEGAN MARGHERITA tomatoes, vegan cheese, fresh basil VG	13.50
VEGAN WILD MUSHROOM, CHEESE & ROCKET wild mushrooms, red onions, peppers, vegan cheese, truffle oil, rocket leaves VG	15.20

**EVERY TUESDAY
BURGER + TWO TOPPINGS
+ DRINK FOR ONLY 16.50***

Pint Of Fosters, Inches Cider, Phipps IPA,
175ml La Campagne red or white,
Rugged Ridge Rosé or any standard size soft drink

**EVERY WEDNESDAY
TWO PIZZAS FOR
THE PRICE OF ONE***

Cheapest pizza is free!

*not available for private dining

MENU

WALNUT TREE INN

SALADS

- ROASTED CAULIFLOWER & CHICK PEA 15.50**
feta, crispy leaves, salad vegetables, olive oil, lemon, garlic **[V]** **[GF]** *vegan option with vegan feta available*
- SMOKED SALMON 16.50**
crispy leaves, salad vegetables, pickled fennel, capers and a honey and mustard dressing **[GF]**
- CHICKEN CAESAR SALAD 16.90**
crispy leaves, croutons, parma ham crisps, parmesan, anchovies, caesar dressing **[GF]**

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 9.80**
farmhouse white or wholemeal bread **[V]**
- ROASTED RED PEPPER HUMMUS 9.80**
cucumber, rocket, sun-blushed tomatoes on toasted sourdough **[VG]**
- CHICKEN CLUB SANDWICH 10.50**
roast chicken breast, bacon, tomato, lettuce, mayo with toasted thin cut white bread
- TOASTED HONEY ROAST HAM AND MATURE CHEDDAR 10.50**
farmhouse white or wholemeal bread
- TOASTED BRIE, BACON & CRANBERRY 10.50**
on farmhouse white or wholemeal bread
- SMOKED SALMON 10.50**
cucumber, lettuce, lemon mayonnaise, dill on farmhouse white or wholemeal bread

FOR CHILDREN

- MEATBALLS IN TOMATO SAUCE 6.00**
with penne pasta, topped with grated cheddar
- MINI BURGER 6.00**
fries with peas or beans
- BUTCHER'S SAUSAGES 6.00**
fries with peas or beans 6.00
- MARGHERITA PIZZA 5.50**
cheese and tomato **[V]**
- FISH FINGERS 6.00**
fries with peas or beans
- ICE CREAMS AND SORBETS 4.50**
loads of flavours, just ask!
- CHOCOLATE BROWNIE 5.50**
chocolate sauce and vanilla ice cream

TO FINISH

- RHUBARB & PISTACHIO CHEESECAKE 8.50**
fresh strawberries, strawberry and lime sorbet
- ROASTED PINEAPPLE & PINK PEPPERCORN FRANGIPANE TART 8.50**
with coconut sorbet
- WHITE CHOCOLATE PANNA COTTA 8.50**
black cherry compôte, cardamom ice cream **[GF]**
- ARTISAN CHEESES 10.00**
from ham tann cheesemakers in northampton plum jam, celery, grapes, biscuits **[V]** **[GF]**
cobbler's nibble • northamptonshire blue st crispins camembert
- WALNUT TREE ICE CREAMS**
made with natural ingredients by our kitchen served on a bed of chopped nuts **[V]** **[GF]**
4.50 for two scoops, 6.50 for three
- Ice Creams **[GF]**
burnt chocolate
vanilla
roasted banana
- Sorbets **[VG]** **[GF]**
mango and passion fruit
strawberry and lime
blackcurrant

- CREAM COFFEE COFFEE**
(decaffeinated also available) (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

SIDES

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



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

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
[GF0] = 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.

