

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	5.50
FRIED HALLOUMI aubergine cavier V	5.90
PADRÓN PEPPERS VG GF	4.90
NOCELLARA OLIVES WE BF	4.90
SOUP CUP V GF please ask for details	5.30
SEAFOOD	
DEVILLED WHITEBAIT with aioli	5.20
SMOKED SALMON ROSETTES dill, lemon and capers F	6.50
SMOKED HADDOCK & POTATO BITES our own tomato ketchup	6.20
MEAT	
PULLED PORK apple sauce, our own pork scratching F	5.80
MEATBALLS in spicy tomato sauce	6.40
BBQ CHICKEN WINGS 6F	5.20

SPECIAL OFFER* THREE PLATES ONLY 18.00 FIVE PLATES FOR 27.00 (SERVED WITH SOURDOUGH BREAD)

*not available for private dining

ADD SOURDOUGH BREAD baked on the premises and served with olive oil and black garlic vinegar V6	5.00
ADD GARLIC PIZZA BREAD butter and garlic VG add: Mozzarella Cheese V 1.50	6.00

-PERFECT FOR SHARING

PERFELI FUR SHAKING -	
ARTISAN BREAD BOARD sourdough bread, nocellara olives, roasted garlic, hummus, olive oil and black garlic vinegar 🔟	9.90
WHOLE BAKED CAMEMBERT sourdough bread, roasted garlic, red onion marmalade V FFD	15.00
CHEESE PLOUGHMANS Barbers 1833 Vintage Cheddar Reserve , pickles, celery, apple with crusty bread 🔻 🗺	14.00

	MAIN COU	
	HS WRAPPED IN PARM g, roasted new potatoes, curly	AA HAM 19.5 kale, juniper and thyme jus 🖫
SEAFOOD RISOT mussels, crayfish tails,		22.0 Imber, basil, parmesan crisp G
	SHOULDER OF LAMB n vegetables, dauphinoise pot jus [6]	20.5 atoes,
baked portobello musl roasted cherry tomato add: peppercorn sauce		32.5 wine sauce GF 1.90
WALNUT TREE B brioche bun, red onion add extras:	SURGER I, leaves, gherkins, tomato relis	15.5 sh, coleslaw, fries
gruyère 1.80 blue cheese 1.50	field mushroom 1.00 fried egg 1.00	bacon 1.50
VEGAN BURGER ciabatta bun, red onior add extras:	n, leaves, gherkins, tomato reli	sh, coleslaw, fries VG
gruyère V 1.80 blue cheese V 1.50	field mushroom $\boxed{\text{VG}}$ 1.00 fried egg $\boxed{\text{V}}$ 1.00	vegan cheese 🚾 1.50
	PIZZA	
C	Our own stone-baked fresh soura topped with the very finest in	
MARGHERITA tomatoes, buffalo moz	zarella, fresh basil 🔽	13.5
NEAPOLITAN tomatoes, anchovies, black olives, red onion, peppers, buffalo mozzarella, fresh basil		
PROSCUITTO parma ham, sun-blushed tomatoes, mozzarella, rocket, parmesan shavings		
PEPPERONI jalapeños, buffalo mozzarella, rocket leaves		
CHICKEN AND BACON chicken, chopped bacon, tomatoes, pesto, buffalo mozzarella, fresh basil		
	A, GOAT'S CHEESE & RO onions, mozzarella, peppers, oil, rocket leaves v	CKET 15.2

EVERY WEDNESDAY EVENING ALL OUR PIZZAS ARE JUST £10 EACH*

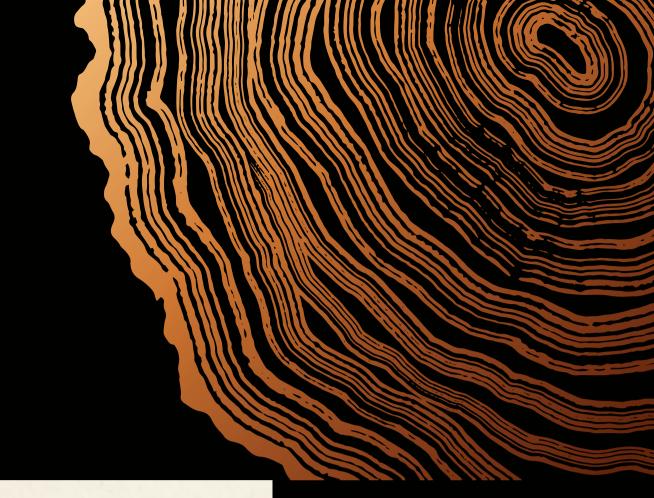
VEGAN WILD MUSHROOM, CHEESE & ROCKET

wild mushrooms, red onions, peppers, vegan cheese,

truffle oil, rocket leaves VG

*not available for private dining

15.20



M E N UWALNUT TREE INN

SALADS



16.50 **SMOKED SALMON**

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, caeasar dressing GFO

SANDWICHES

SERVED LUNCHTIMES ONLY



BETWEEN 12.00-2.30PM

9.80

10.50

10.50

10.50

6.80

6.80

6.80

6.00

6.80

4.70

6.50

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

cucumber, rocket, sun-blushed tomatoes

on toasted sourdough VG

CHICKEN CLUB SANDWICH

roast chicken breast, bacon, tomato, lettuce, mayo with toasted thin cut white bread

TOASTED HONEY ROAST HAM

AND MATURE CHEDDAR

farmhouse white or wholemeal bread

TOASTED BRIE, BACON & CRANBERRY 10.50

FOR CHILDREN

on farmhouse white or wholemeal bread

SMOKED SALMON

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

MEATBALLS IN TOMATO SAUCE

ICE CREAMS AND SORBETS

2 scoops, loads of flavours, just ask!

CHOCOLATE BROWNIE

chocolate sauce and vanilla ice cream

MINI BURGER

fries with peas or beans

fries with peas or beans

cheese and tomato V

FISH FINGERS

fries with peas or beans

BUTCHER'S SAUSAGES

MARGHERITA PIZZA

with penne pasta, topped with grated cheddar

TO FINISH



ST CLEMENT'S ARCTIC ROLL 8.50 crème fraîche and lime sorbet V

VANILLA & RHUBARB

CRUMBLE CHEESECAKE 8.50

rhubarb sorbet, pistachios V

BARBERS 1833 VINTAGE

CHEDDAR RESERVE 9.00 red onion marmalade, our own port and garlic salami, drunken

apricots, celery and biscuits [6F0]

HUM TUNN NORTHAMPTONSHIRE BLUE 9.80

plum jam, our own capocollo, grapes and biscuits [6F0]

WALNUT TREE ICE CREAMS

made with natural ingredients by our kitchen served on a bed of chopped nuts V GFO 4.70 for two scoops, 6.80 for three

Ice Creams GFO burnt chocolate

vanilla roasted banana

Sorbets VG GFO mango and passion fruit coconut 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 coffee5.50 Cappuccino3.50

Rum coffee 5.50 Disaronno coffee 5.50

Virgin cream coffee 3.50

POT OF TEA 3.00

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

SIDES



French fries VG GF 5.00 add cheese 1.00 add gravy 1.50

Seasonal vegetables 5.00 V (ask for details)

Side salad 4.00 VG GF

Potato dish of the day V 5.00

(ask for details)

ACCOMMODATION · BAR · EVEN

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) 7.25 5.40 Parini Pinot Grigio delle Venezie (Italy)

7.55 5.50

DRY, AROMATIC WHITES

Waipara Hills Sauvignon Blanc (New Zealand) 8.95 6.40

JUICY, FRUIT-DRIVEN WHITES

Berri Estates Unoaked Chardonnay (Australia) 7.25 5.40

Flagstone Chenin-Sauvignon Viognier (SA) 7.85 5.50

LIGHT, FRUITY REDS

La Campagne Merlot (France) 7.25 5.40

Da Luca Nero d'Avola, Terre Siciliane (Italy) 8.45 6.10

JUICY, MEDIUM-BODIED, FRUIT-LED REDS

Don Jacobo Rioja Crianza Tinto (Spain) 9.05 6.40

SPICY, PEPPERY, WARMING REDS

Berri Estates Shiraz (Australia) 7.25 5.40

Portillo Malbec, Mendoz (Argentina) 2 8.55 6.10

ROSÉ

Rugged Ridge White Zinfandel (California) 7.25 5.40 Belvino Pinot Grigio Rosato (Italy) 7.55 5.50

SPARKLING

Da Luca Prosecco (Italy) 125ml 4.80

= GLUTEN FREE

= GLUTEN FREE OPTION = VEGETARIAN

= VEGAN

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.

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.

