

M E N U 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

5.50
3.50
5.90
4.90
4.90
5.30
5.20
6.50
6.20
5.80
6.40
5.20

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 ve	5.00
ADD GARLIC PIZZA BREAD butter and garlic V6 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 16	9.90
WHOLE BAKED CAMEMBERT sourdough bread, roasted garlic, red onion marmalade V FF	15.00
CHEESE PLOUGHMANS Barbers 1833 Vintage Cheddar Reserve , pickles, celery, apple with crusty bread GRO	14.00

SUNDAY ROAST



Served with roast potatoes and seasonal vegetables

ROAST BREAST OF LOCAL FREE RANGE CHICKEN walnut, celery and apricot stuffing and chef's 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)	18.50 Small 12.50
ROAST LOIN OF MORETEYNE PORK with our own crackling, apple sauce and chef's roast gravy	16.00 Small 11.00
FISH OF THE DAY please ask for details	17.00
WILD MUSHROOM WELLINGTON stuffed with ricotta and spinach, Madeira, truffle oil and tarragon cream ▼	16.50
MEDITERRANEAN VEGETABLE ROULADE with a chickpea and tomato sauce VS GF	15.70

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

BURGERS



WALNUT TREE BU brioche bun, red onion, l add extras:	JRGER eaves, gherkins, tomato relish		15.50
gruyère 1.80 blue cheese 1.50	field mushroom 1.00 fried egg 1.00	bacon 1.50	
VEGAN BURGER ciabatta bun, red onion, leaves, gherkins, tomato relish, coleslaw, fries we add extras:			
gruyère V 1.80 blue cheese V 1.50	field mushroom 🚾 1.00 fried egg 🔽 1.00	vegan cheese 🚾 1.50)

SALADS

SMOKED SALMON	16.50
crispy leaves, salad vegetables, pickled fennel, capers and	
a honey and mustard dressing 📴	

CHICKEN CAESAR SALAD 16.90 crispy leaves, croutons, parma ham crisps, parmesan, anchovies, caesar dressing

SIDES

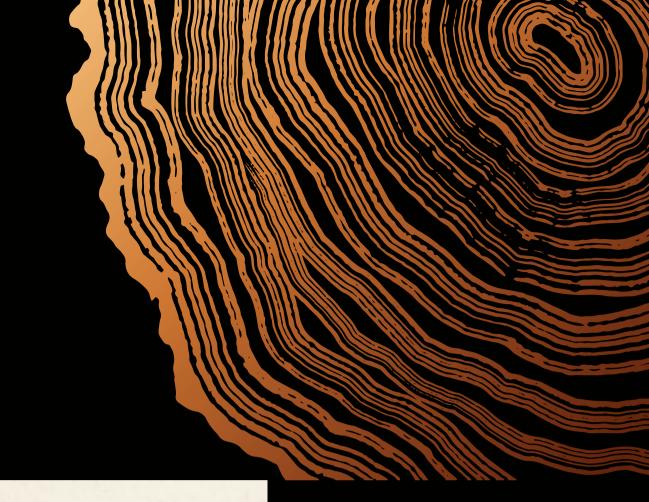


French fries VG GF 5.00 add cheese 1.00 add gravy 1.50

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)



MENU WALNUT TREE INN

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

ROASTED RED PEPPER HUMMUS 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 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 6.80 with penne pasta, topped with grated cheddar

MINI BURGER 6.80

fries with peas or beans

BUTCHER'S SAUSAGES 6.80

fries with peas or beans

MARGHERITA PIZZA 6.00 cheese and tomato **v**

FISH FINGERS 6.80

fries with peas or beans

4.70

ICE CREAMS AND SORBETS 2 scoops, loads of flavours, just ask!

CHOCOLATE BROWNIE 6.50 chocolate sauce and vanilla ice cream

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

apricots, celery and biscuits [6F0]

9.80

9.80

10.50

BARBERS 1833 VINTAGE

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

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 Sorbets VG GFO burnt chocolate mango and passion fruit

vanilla coconut roasted banana 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



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

8.45 6.10

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

JUICY, MEDIUM-BODIED, FRUIT-LED REDS

Don Jacobo Rioja Crianza Tinto (Spain) 9.05 6.40

SPICY, PEPPERY, WARMING REDS

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

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

125ml 4.80 Da Luca Prosecco (Italy)

= GLUTEN FREE

GFO = 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.

