

M E N U
W A L N U T T R E E I N N

*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]	5.90
FRIED HALLOUMI aubergine cavier [V]	6.30
PADRÓN PEPPERS [VG] [GF]	5.10
NOCELLARA OLIVES [VG] [GF]	5.40
SOUP CUP [V] [GF] <i>please ask for details</i>	5.70

SEAFOOD

DEVILLED WHITEBAIT with aioli	5.60
SMOKED SALMON ROSETTES dill, lemon and capers [GF]	6.90
SMOKED HADDOCK & POTATO BITES our own tomato ketchup	6.70

MEAT

PULLED PORK apple sauce, our own pork scratching [GF]	6.30
MEATBALLS in spicy tomato sauce	6.80
BBQ CHICKEN WINGS [GF]	5.70

SPECIAL OFFER* THREE PLATES ONLY 17.00
FIVE PLATES FOR 26.00
(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 [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]	10.30
WHOLE BAKED CAMEMBERT sourdough bread, roasted garlic, red onion marmalade [V] [GFO]	15.00
CHEESE PLOUGHMANS Barbers 1833 Vintage Cheddar Reserve , pickles, celery, apple with crusty bread [V] [GFO]	14.00

MAIN COURSE

SPICED PORK BELLY crushed new potatoes, braised sauerkraut, honey-glazed vegetables and a cider jus [GF]	19.50
SEARED PASTURES FARM DUCK BREAST confit duck leg, anna potato, port poached fig, charred sweetcorn with a plum sauce [GFO]	23.00
POACHED PLAICE FILLET crab stuffing, wilted spinach, clam and crayfish chowder [GF]	21.00
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 bearnaise sauce [GF] 1.90	36.50
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	15.90
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	15.90



MARGHERITA tomatoes, buffalo mozzarella, fresh basil [V]	14.00
NEAPOLITAN tomatoes, anchovies, black olives, red onion, peppers, buffalo mozzarella, fresh basil	15.80
PROSCIUITTO parma ham, sun-blushed tomatoes, mozzarella, rocket, parmesan shavings	16.50
PEPPERONI jalapeños, buffalo mozzarella, rocket leaves	15.80
CHICKEN AND BACON chicken, chopped bacon, tomatoes, pesto, buffalo mozzarella, fresh basil	16.50
WILD MUSHROOM, GOAT'S CHEESE & ROCKET wild mushrooms, red onions, mozzarella, peppers, goat's cheese, truffle oil, rocket leaves [V]	16.20

VEGAN

VEGAN MARGHERITA tomatoes, vegan cheese, fresh basil [VG]	14.00
VEGAN WILD MUSHROOM, CHEESE & ROCKET wild mushrooms, red onions, peppers, vegan cheese, truffle oil, rocket leaves [VG]	16.20

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SALADS

- 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, caeasar dressing **[GFO]**

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 10.30**
farmhouse white or wholemeal bread **[V]**
- ROASTED RED PEPPER HUMMUS 10.30**
cucumber, rocket, sun-blushed tomatoes on toasted sourdough **[VG]**
- CHICKEN CLUB SANDWICH 11.00**
roast chicken breast, bacon, tomato, lettuce, mayo with toasted thin cut white bread
- TOASTED HONEY ROAST HAM AND MATURE CHEDDAR 10.80**
farmhouse white or wholemeal bread
- TOASTED BRIE, BACON & CRANBERRY 10.80**
on farmhouse white or wholemeal bread
- SMOKED SALMON 11.00**
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
- ICE CREAMS AND SORBETS 4.70**
2 scoops, loads of flavours, just ask!
- CHOCOLATE BROWNIE 6.50**
chocolate sauce and vanilla ice cream

TO FINISH

- WHITE CHOCOLATE PANNA COTTA 8.50**
fresh strawberries, pistachio meringues, strawberry and lime sorbet **[GFO]**
- PLUM FRANGIPANE TART 8.50**
vanilla ice cream **[V]**
- BARBERS 1833 VINTAGE CHEDDAR RESERVE 9.00**
red onion marmalade, salami milano, drunken apricots, celery and biscuits **[GFO]**
- HUM TUNN NORTHAMPTONSHIRE BLUE 9.80**
plum jam, our own capocollo, grapes and biscuits **[GFO]**
- 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

(decaffeinated also 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 also available)

- Americano..... 3.00
Espresso 2.20
Cappuccino 3.50
Latte 3.50

POT OF TEA 3.00

English Breakfast, Decaffeinated, 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)
- Potato dish of the day **[V]** 5.00
(ask for details)
- Side salad 4.00 **[VG]** **[GF]**



21 STATION ROAD, BLISWORTH, NORTHANTS NN7 3DS
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WINES BY THE GLASS

<i>Dry, delicate light whites</i>	250ml	175ml
La Campagne Sauvignon Blanc (France)	7.25	5.40
Parini Pinot Grigio delle Venezie (Italy)	7.55	5.50
<i>Dry, aromatic whites</i>		
Waipara Hills Sauvignon Blanc (New Zealand)	8.95	6.40
<i>Juicy, fruit-driven whites</i>		
Berri Estates Unoaked Chardonnay (Australia)	7.25	5.40
Flagstone Chenin-Sauvignon Viognier (SA)	7.85	5.50
<i>Light, fruity reds</i>		
La Campagne Merlot (France)	7.25	5.40
Da Luca Nero d'Avola, Terre Siciliane (Italy)	8.45	6.10
<i>Juicy, medium-bodied, fruit-led reds</i>		
Don Jacobo Rioja Crianza Tinto (Spain)	9.05	6.40
<i>Spicy, peppery, warming reds</i>		
Berri Estates Shiraz (Australia)	7.25	5.40
Portillo Malbec, Mendoz (Argentina) 2	8.55	6.10
<i>Rosé</i>		
Rugged Ridge White Zinfandel (California)	7.25	5.40
Belvino Pinot Grigio Rosato (Italy)	7.55	5.50
<i>Sparkling</i>		
Da Luca Prosecco (Italy)	125ml	4.80

These and other wines available by the bottle, please ask for details

[GF] = GLUTEN FREE
[GFO] = GLUTEN FREE OPTION
[V] = VEGETARIAN
[VG] = 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.

