



15.90

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 F	5.90
FRIED HALLOUMI aubergine cavier V	6.30
PADRÓN PEPPERS VE EF	5.10
NOCELLARA OLIVES VG GF	5.40
SOUP CUP V F please ask for details	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 [6F]	6.30
MEATBALLS in spicy tomato sauce	6.80
BBQ CHICKEN WINGS FF	5.70

SPECIAL THREE PLATES ONLY 17.00 OFFER* (SERVED WITH SOURDOUGH BREAD)

*not available for private dining

ADD SOURDOUGH BREAD baked on the premises and served with olive oil and aged balsamic 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 aged balsamic vinegar 🚾	10.30
WHOLE BAKED CAMEMBERT sourdough bread, roasted garlic, red onion marmalade V 600	15.00
CHEESE PLOUGHMANS Barbers 1833 Vintage Cheddar Reserve , pickles, celery, apple with crusty bread [V] [670]	14.00

MAIN COURSE



SLOW COOKED LAMB SHOULDER 28.00 on the bone with mashed potato, charred heritage carrots, tenderstem broccoli, garlic and rosemary jus [67]

STUFFED CHICKEN THIGHS sage and onion stuffing, dauphinoise potatoes, savoy cabbage, sweet potato, juniper and thyme jus

POACHED SALMON SUPRÈME
new potatoes, green beans, hollandaise sauce [6F]

POACHED PLAICE FILLET
crab stuffing, wilted spinach, clam and crayfish chowder [6F]

22.00

10 OZ EXTRA AGED RIBEYE STEAK
baked portobello mushroom, fondant shallots,
roasted cherry tomatoes and fries @F
add: peppercorn sauce @F 1.90
bearnaise sauce @F 1.90

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

VEGAN BURGER
ciabatta bun, red onion, leaves, gherkins, tomato relish, coleslaw, fries we

fried egg 1.00

blue cheese 1.50

add extras:
gruyère V 1.80 field mushroom V6 1.00 vegan cheese V6 1.50
blue cheese V 1.50 fried egg V 1.00



ONE-BAK A	
MARGHERITA tomatoes, buffalo mozzarella, fresh basil V	14.00
NEAPOLITAN tomatoes, anchovies, black olives, red onion, peppers, buffalo mozzarella, fresh basil	15.80
PROSCUITTO 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
V E G A N	
VEGAN MARGHERITA tomatoes, vegan cheese, fresh basil VE	14.00
VEGAN WILD MUSHROOM, CHEESE & ROCKET	16.20

wild mushrooms, red onions, peppers, vegan cheese,

truffle oil, rocket leaves VG





SALADS



SMOKED SALMON

crispy leaves, salad vegetables, pickled fennel, capers and a honey and mustard dressing **F**

CHICKEN CAESAR SALAD 16.90

crispy leaves, croutons, parma ham crisps, parmesan, anchovies, caeasar dressing [670]

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 $oldsymbol{v}$

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 10.80

AND MATURE CHEDDAR 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 with penne pasta, topped with grated cheddar	6.80
MINI BURGER fries with peas or beans	6.80
BUTCHER'S SAUSAGES fries with peas or beans	6.80
MARGHERITA PIZZA cheese and tomato V	6.00
FISH FINGERS fries with peas or beans	6.80
ICE CREAMS AND SORBETS 2 scoops, loads of flavours, just ask!	4.70
CHOCOLATE BROWNIE	6.50

chocolate sauce and vanilla ice cream

TO FINISH



WHITE CHOCOLATE PANNA COTTA 8.50

fresh blackberries, pistachio meringues, blackberry sorbet **GF**

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 [670]

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

Sorbets V6 GF0
mango and passion fruit
coconut
blackcurrant

CREAM COFFEE COFFEE

(decaffeinated also available)	(decaffeinated also available)
Irish coffee5.50	Americano 3.00
Tia Maria coffee5.50	Espresso 2.20
Baileys coffee5.50	Cappuccino 3.50
Brandy coffee5.50	Latte 3.50
Rum coffee 5.50	
Disaronno coffee 5.50	

POT OF TEA 3.00

Virgin cream coffee3.50

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

SIDES



French fries **VE GF** 5.00 add cheese 1.00 add gravy 1.50

Seasonal vegetables 5.00 **v** (ask for details)

Side salad 4.00 **V6 6F** Potato dish of the day **V** 5.00

(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) 7.25 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

Rugged Ridge White Zinfandel (California) 7.25 5.40

Belvino Pinot Grigio Rosato (Italy) 7.55 5.50

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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.

