



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 aged balsamic 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 aged balsamic 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

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	17.50 Small 12.00
ROAST SIRLOIN OF ABERDEEN ANGUS BEEF locally reared and served with Yorkshire pudding and chef's roast gravy <i>(served pink or well done)</i>	19.50 Small 13.50
ROAST LOIN OF MORETEYNE PORK with our own crackling, apple sauce and chef's roast gravy	17.00 Small 11.50
FISH OF THE DAY <i>please ask for details</i>	18.00
WILD MUSHROOM WELLINGTON stuffed with ricotta and spinach, Madeira, truffle oil and tarragon cream [V]	17.50
MEDITERRANEAN VEGETABLE ROULADE with a chickpea and tomato sauce [VG] [GF]	16.50

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

BURGERS

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

SALADS

SMOKED SALMON crispy leaves, salad vegetables, pickled fennel, capers and a honey and mustard dressing [GF]	16.50
CHICKEN CAESAR SALAD crispy leaves, croutons, parma ham crisps, parmesan, anchovies, caesar dressing [GFO]	16.90

SIDES

French fries [VG] [GF] 5.00 add cheese 1.00 add gravy 1.50	Seasonal vegetables 5.00 [V] <i>(ask for details)</i> Side salad 4.00 [VG] [GF]
Potato dish of the day [V] 5.00 <i>(ask for details)</i>	

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

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 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 **[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 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

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

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.



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