

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

FRIED HALLOUMI aubergine caviar [V]	6.30
NOCELLARA OLIVES [VG] [GF]	5.40

SEAFOOD

DEVILLED WHITEBAIT with aioli	5.60
PRAWN COCKTAIL thousand island dressing [GF]	6.90

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

ADD SOURDOUGH BREAD baked on the premises and served with olive oil and aged balsamic vinegar [VG]	5.00
---	-------------

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

TO START

served with a selection of bread rolls (gf available)

ROASTED PARSNIP SOUP finished with curry oil [VG] [GF]	7.90
BALLOTINE OF CONFIT DUCK red onion marmalade, parma ham, orange and salad [GF]	8.50
STILTON PANNA COTTA roasted figs, candied walnuts [V] [GF]	8.50
SMOKED SALMON AND CREAM CHEESE ROULADE baby capers, fennel and cucumber salad [GF]	8.50

MAIN COURSE

served with seasonal vegetables and roast potatoes

ROAST TURKEY BREAST chestnut stuffing, pigs in blankets and roast gravy [GFO]	20.50
SLOW COOKED BLADE OF BEEF served with a red wine sauce [GF]	19.50
POACHED SALMON SUPREME new potatoes, green beans, caper butter sauce [GF]	22.00
WILD MUSHROOM, SPINACH AND RICOTTA PASTRY PARCEL with a Madeira, truffle oil and tarragon cream [V]	17.50
MEDITERRANEAN VEGETABLE ROULADE with a chickpea and tomato relish [VG] [GF]	16.20

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

SALAD

CRISPY FRIED HALLOUMI crispy leaves, tomatoes, red onion, peppers, honey and mustard dressing [V] [GF]	16.00
SMOKED SALMON crispy leaves, pickled fennel, capers and a honey and mustard dressing [GF]	17.50

TO FINISH

DARK CHOCOLATE AND WALNUT TORTE blackberries, vanilla clotted cream [V] [GF]	8.50
THE WALNUT TREE CHRISTMAS PUDDING brandy sauce [V]	8.50
LEMON POSSET raspberry jelly, shortbread and Chantilly cream [V]	8.50
FRESH FRUIT SALAD mulled wine syrup and almond cream [VG] [GF]	7.50
ARTISAN CHEESES barber's vitage cheddar • northamptonshire blue • st crispins camembert plum jam, celery, grapes, biscuits [V] [GFO]	12.00
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: burnt chocolate • vanilla • roasted banana Sorbets [VG] : mango and passion fruit • grapefruit • blackcurrant	

M E N U

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 10.30
farmhouse white or wholemeal bread **V**

ROASTED RED PEPPER HUMMUS 10.30
cucumber, rocket, sun-blushed tomatoes
on toasted sourdough **VG**

TURKEY CLUB SANDWICH 11.00
crannberry, 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

SIDES

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

Potato dish of the day **V** 5.00
(ask for details)

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

Side salad 4.00 **VG** **GF**

FOR CHILDREN

SMALL PORTION OF TURKEY ROAST 12.00
with seasonal vegetables and potatoes, chestnut stuffing,
pigs in blankets and roast gravy **GFU**

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

CHEESE AND TOMATO PASTA **V** 6.20

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

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

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

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

GF = GLUTEN FREE
GFU = GLUTEN FREE OPTION
V = VEGETARIAN
VG = VEGAN

