

# 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** 6.30  
aubergine caviar **V**

**NOCELLARA OLIVES** **VG GF** 5.40

#### SEAFOOD

**DEVILLED WHITEBAIT** 5.60  
with aioli

**PRAWN COCKTAIL** 6.90  
thousand island dressing **GF**

#### MEAT

**PULLED PORK** 6.30  
apple sauce, our own pork scratching **GF**

**MEATBALLS** 6.80  
in spicy tomato sauce

**BBQ CHICKEN WINGS** **GF** 5.70

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

#### PERFECT FOR SHARING

**ARTISAN BREAD BOARD** 10.30  
sourdough bread, nocellara olives, roasted garlic, hummus, olive oil and aged balsamic vinegar **VG**

**WHOLE BAKED CAMEMBERT** 15.00  
sourdough bread, roasted garlic, red onion marmalade **V GFDF**

**CHEESE PLOUGHMANS** 14.00  
Barbers 1833 Vintage Cheddar Reserve , pickles, celery, apple with crusty bread **V GFDF**

### TO START

*served with a selection of bread rolls (gf available)*

**ROASTED PARSNIP SOUP** 7.90  
finished with curry oil **VG GF**

**BALLOTINE OF CONFIT DUCK** 8.50  
red onion marmalade, parma ham, orange and salad **GF**

**STILTON PANNA COTTA** 8.50  
roasted figs, candied walnuts **V GF**

**SMOKED SALMON AND CREAM CHEESE ROULADE** 8.50  
baby capers, fennel and cucumber salad **GF**

### MAIN COURSE

*served with seasonal vegetables and roast potatoes*

**ROAST TURKEY BREAST** 20.50  
chestnut stuffing, pigs in blankets and roast gravy **GFDF** Small 14.00

**ROAST SIRLOIN OF ABERDEEN ANGUS BEEF** 19.50  
locally reared and served with Yorkshire pudding and chef's roast gravy (served pink or well done) Small 13.00

**ROAST LOIN OF MORETEYNE PORK** 17.00  
with our own crackling, apple sauce and chef's roast gravy Small 11.50

**FISH OF THE DAY** 19.00  
*please ask for details*

**WILD MUSHROOM, SPINACH AND RICOTTA PASTRY PARCEL** 17.50  
with a Madeira, truffle oil and tarragon cream **V**

**MEDITERRANEAN VEGETABLE ROULADE** 16.20  
with a chickpea and tomato relish **VG GF**

### BURGERS

**WALNUT TREE BURGER** 15.90  
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

**VEGAN BURGER** 15.90  
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

### SALAD

**CRISPY FRIED HALLOUMI** 16.00  
crispy leaves, tomatoes, red onion, peppers, honey and mustard dressing **V GF**

**SMOKED SALMON** 17.50  
crispy leaves, pickled fennel, capers and a honey and mustard dressing **GF**

### TO FINISH

**DARK CHOCOLATE AND WALNUT TORTE** 8.50  
blackberries, vanilla clotted cream **V GF**

**THE WALNUT TREE CHRISTMAS PUDDING** 8.50  
brandy sauce **V**

**LEMON POSSET** 8.50  
raspberry jelly, shortbread and Chantilly cream **V**

**FRESH FRUIT SALAD** 7.50  
mulled wine syrup and almond cream **VG GF**

**ARTISAN CHEESES** 12.00  
barber's vitage cheddar • northamptonshire blue • st crispins camembert plum jam, celery, grapes, biscuits **V GFDF**

**WALNUT TREE ICE CREAMS**  
made with natural ingredients by our kitchen served on a bed of chopped nuts **V GFDF**  
**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

