

# M E N U

*Welcome to the The Walnut Tree Inn.*

*Inside this menu you will find a fine selection  
of delicately prepared, lovingly crafted hand-made meals.*

*Each dish has been prepared using the finest  
fresh ingredients (locally sourced, where possible)  
by our talented kitchen team led by Head Chef: John Sherry..*

*We sincerely hope you enjoy your meal  
and look forward to your next visit.*

We would like to acknowledge and thank our suppliers:

A taste of Northamptonshire:

Newbottle Estate, Brackley *for superb quality, beautifully trimmed locally reared meat*

Pastures Poultry Farm, Yardley Hastings *for free range chicken and duck*

Rathvilly Farm, Milton Malsor *for their free range eggs*

Elliotts of Towcester *for their wonderful pork pies*

from elsewhere:

M&J Seafood *for fresh fish and seafood*

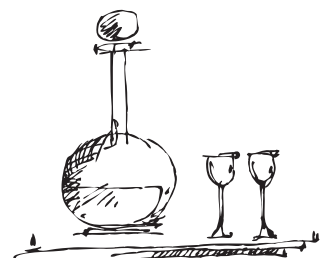
Loves *for fresh fruit, vegetables and herbs*

Cheese Seller *for their excellent range of award-winning farmhouse cheeses*

Daily Bread Co-op *for spices, beans, pulses, dried fruit and nuts*

and to various locals *for game in season*

DINING • BARS • FUNCTIONS  
THE  
WALNUT  
TREE INN  
*and Restaurant*  
ACCOMMODATION



# SNACK MENU

## SANDWICHES &

*with a small garnish of hand cut chips*

### **Fish Finger Sandwich 6.90**

made with pure cod fillet on white bloomer with cos lettuce and lemon mayo

### **Hot Saddleback Pork Roll 6.30**

with apricot and walnut stuffing, apple and pear sauce and our own pork scratchings

### **Classic Chicken Club Sandwich 6.30**

Northants chicken, smoked bacon, vine tomato, lettuce and mayo on toasted bread

### **Rare Peppered Newbottle Beef Sandwich 6.30**

with horseradish mayo and mixed leaves on white bloomer

## SALADS

### **Traditional Oak Smoked Scottish Salmon 9.50**

with capers, shallots and lemon, mixed leaves, bread and butter

### **Pastures Farm Chicken Ceasar Salad 8.50**

with smoked bacon, croutons, baby gem and anchovies

## DELI BOARDS

### **Artisan Breads (v) 7.50**

our own pickled onions, greek olives, pesto, balsamic vinegar and olive oil

*Perfect for sharing or as a main course:*

### **The Ploughmans Board 12.50**

Black Bomber, Colsten Bassett, camembert, Elliots' famous pork pie with a trio of chef's pickles, apple, celery and artisan bread

### **The Fish Board 14.50**

salmon rilette, cod fingers, devilled crayfish, smoked mackerel, tartare sauce, cucumber, horseradish potato salad, artisan bread

### **The Meat Board 14.50**

cider braised ham, rare peppered beef, sweet chilli chicken wings, salami Milano, pineapple piccalilli, our own pickled onions, tomatoes, artisan bread

### **The Camembert Board (v) 12.50**

baked President camembert, pickled beetroots, baby gem, tomato relish, pesto, marinated olives, artisan bread

All prices quoted include VAT at 20%

Some dishes may contain nuts. 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.

Menu items are subject to change without prior notice

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## CHILDREN'S MENU

Macaroni cheese (v) 3.60

Cod Fish fingers 4.10  
with chips and peas or beans

Butcher's Sausages 4.10  
with chips and peas or beans

Battered chicken breast fillets 4.10  
with chips and peas or beans

Mini burger 4.10  
with chips and peas or beans

Gallones' Ice cream 1.95

Chocolate brownie 1.95  
with chocolate sauce

# M E N U

## TO START

<b>Butternut Squash Soup (v)</b>	<b>5.00</b>
Lord of The Hundreds, pickled mushrooms and walnut oil	
<b>Golden Cross Goats Cheese (v)</b>	<b>5.90</b>
marinated tomatoes, greek olives and balsamic	
<b>Organic Shetland Salmon Rilette</b>	<b>6.10</b>
cucumber, creme fraiche, soft herbs and caviar	
<b>Lightly Curried Scallops</b>	<b>7.20</b>
potato and horseradish salad, beetroot and capers	
<b>Trio of Yardley Hastings Duck,</b>	<b>6.90</b>
watercress, chocolate, cherries and celeriac	

## MAIN COURSE

<b>Pastures Farm Chicken Breast</b>	<b>13.50</b>
whipped potatoes, wild mushrooms, pea puree and madeira sauce	
<b>Fillet of Lemon Sole</b>	<b>14.50</b>
rolled with spinach, with wilted greens, crushed fresh herb potatoes and caper butter	
<b>Market Fish of the Day</b>	<b>Market Price</b>
<i>(Please ask for details)</i>	
<b>Twelve hour Wicken Pork Belly</b>	<b>13.50</b>
crispy cheek, cabbage, pancetta, Granny Smith and grain mustard	
<b>Newbottle Estate Ribeye</b>	<b>19.80</b>
black pudding, braised carrots, hand cut chips and peppercorn sauce	
<b>Sauteed Potato Gnocchi (v)</b>	<b>10.90</b>
roasted pumpkin, wild mushrooms, spinach and Lord of the Hundreds	

## PUB CLASSICS

<b>Phipps IPA Battered Haddock</b>	<b>9.50</b>
hand-cut chips, crushed garden peas and chef's tartare sauce	
<b>Pan Fried Newbottle Estate Beef Liver</b>	<b>9.50</b>
with creamed potato, smoked bacon, sage and balsamic vinegar	
<b>Handmade Northamptonshire Beefburger</b>	<b>9.50</b>
with mature cheddar, hand cut chips and our own burger relish	
<b>Thick Cut Cider Braised Ham with Honey and Mustard</b>	<b>9.50</b>
with a fried Rathvilly Farm egg, pineapple piccalilli and hand cut chips	



## SIDE DISHES

Hand cut chips	2.80
Cheesy chips	3.10
Mixed leaves, tomato, cucumber and red onion	2.80
Potato dish of the day	2.80
<i>(ask for details)</i>	
Seasonal vegetables	2.80
<i>(ask for details)</i>	
White bloomer and Croxton Manor butter	1.90



## TO FINISH

<b>Vanilla Pannacotta and Poached Pear</b>	<b>5.60</b>
gingerbread, cinder toffee ice cream	
<b>Warm Chocolate Brownie</b>	<b>5.90</b>
coffee sauce, raspberries and pistachio ice cream	
<b>Cinnamon and Raisin Creme Brulee</b>	<b>5.60</b>
Granny Smith apple sorbet and cinnamon shortbread	
<b>Warm Carrot Cake</b>	<b>5.60</b>
orange curd, salted caramel, passionfruit and mango sorbet	
<b>Award Winning British Artisan Cheese</b>	<b>7.90</b>
apple and cider chutney, celery, grapes and biscuits:	
<i>Black Bomber, Lord of the Hundreds, Golden Cross Goats, Stinking Bishop, Colsten Bassest</i>	
<b>Ice Cream</b>	<b>5.20</b>
from Swiss specialist Mövenpick (please ask for available flavours)	

## COFFEE

<b>Coffee</b>	
<i>(decaffeinated also available)</i>	
Americano	2.00
Espresso	1.70
Cappuccino	2.20
Latte	2.30
<b>Cream Coffee</b>	
<i>(decaffeinated also available)</i>	
Irish coffee	4.20
Tia Maria coffee	4.20
Baileys coffee	4.20
Brandy coffee	4.20
Rum coffee	4.20
Disaronno coffee	4.20
Cointreau coffee	4.20
<i>(with hot chocolate)</i>	
Virgin coffee (no alcohol)	2.60

## DESSERT WINE

30. **Chateau Martillac Loupiac 3.10** (125ml glass)  
 31. **G7 Late Harvest Sauvignon Blanc 17.60** (50cl bottle)

## AFTER DINNER DRINKS

<b>Brandy 25ml</b>		<b>Liqueurs 25ml</b>	
Courvoisier VS	3.00	Baileys	2.70
Calvados	3.70	Cointreau	2.90
Remy Martin VSOP	4.00	Drambuie	2.90
Janneau Armagnac	4.20	Disaronno	2.80
		Grand Marnier	2.90
		Tia Maria	2.80
<b>Whisky 25ml</b>		<b>Port 50ml</b>	
Talisker	4.20	Cockburn's Ruby	3.00
Macallan	3.90	Taylor's Tawny	3.70
Old Pultney	3.50	Graham's LBV	3.30
Glenmorangie	3.70	Quinta de Vargellas 1995	5.50
Monkey Shoulder	3.00		
<i>(we stock a wider range of whiskies, please ask to see separate menu)</i>			