MENU

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 Cellar 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





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 rillette, cod fingers, devilled crab, smoked mackerel, tartare sauce, cucumber, horseradish potato salad, artisan bread

The Meat Board 14.50

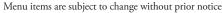
cider braised ham, rare peppered beef, sweet chilli chicken wings, salami Milano, pineapple piccalilli, our own pickled onions, tomatoes, artisan bread

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.





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



MENU

TO START

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

SUNDAY LUNCH



Adults 10.50, Children 6.50 Served with roast potatoes and seasonal vegetables

Roast Northamptonshire Chicken

served with walnut, celery and apricot stuffing and roast gravy

Roasted Topside of Aberdeen Angus Beef

locally reared at the Newbottle Estate, served with Yorkshire pudding and chef's roast gravy

Roasted Loin of Cotswold Pork

with crackling, apple and pear sauce and roast gravy

Baked Supreme of Salmon

served with white wine, lemon and dill sauce

Mushroom Wellington with Ricotta and Spinach (v)

with a mushroom sauce

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

(ask for details)

Seasonal vegetables 2.80

(ask for details)

White bloomer and Croxton Manor butter 1.90





TO FINISH

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

COFFEE

(decaffeinated also available)	
Americano	2.00
Espresso	1.70
Cappuccino	2.20
Latte	2.30

Cream Coffee

Citalli Colice	
(decaffeinated also available)	
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
(with hot chocolate)	
Virgin coffee (no alcohol)	2.60

DESSERT WINE

(please ask for available flavours)

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

AFTER DINNER DRINKS

Brandy 25ml		Liqueurs 25ml	
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
Whisky 25ml		Tia Maria	2.80
Talisker	4.20		
Macallan	3.90	Port 50ml	
Old Pultney	3.50	Cockburn's Ruby	3.00
Glenmorangie	3.70	Taylor's Tawny	3.70
Monkey Shoulder	3.00	Graham's LBV	3.30
(we stock a wider range of whiskies,		Quinta de Vargellas 1995	5.50
please ask to see separate menu)		-	

