



Ask a member of the team for our daily specials.

Wherever possible we celebrate seasonal homegrown produce directly from the owner's farm Walton Lodge. Located just four miles away bordering the Peak District in the heart of Derbyshire, the farm produces some of the finest produce in the area. The livestock are able to graze and wander around the natural grass and woodlands on the 250-acre estate, ensuring a quality of care that is second to none. Our beef is from Belted Galloway and Highland Cattle, our lamb is Greyface Dartmoor and Texel and our pork is from Saddleback Pigs.

Tapas (We recommend 2/3 dishes between two people, for a starter)	£
Bacon and cheese croquettes <i>Served with a spiced tomato salsa</i>	5.5
Sizzling prawns (GF) <i>Sautéed in chilli and garlic</i>	6
Fresh calamari (GF) <i>Light and crisp with aioli</i>	5.5
Pimientos de padrón <i>Flash fried and salted small green peppers.</i> <i>About one in five are spicy hot...a form of Spanish 'Russian Roulette'</i>	4.5
Mini chorizo sausage (GF) <i>Roast red pepper, sherry vinegar</i>	4.5
Tomato and manchego pintxo (*) <i>Marinated tomatoes, Manchego cheese served warm on rustic bread</i>	4.5
Serrano ham (GF) <i>Thin slices of Spanish ham served with olives and sun dried tomatoes</i>	7
Coriander falafel (VG) <i>Mint yoghurt dip</i>	4
Tapas sharing board <i>Enjoy a selection of chefs selected tapas</i>	10pp

Starters

Chefs sopa del dia (V/*)	6
Chicken liver parfait (GF) <i>Spiced almond / mango / onion bhaji / pear and coriander salad</i>	6.5
Sesame crusted tuna <i>Oriental vegetables / soy and citrus dressing lime and ginger broth</i>	8
Black pudding quail scotch egg <i>Cannellini bean ragu</i>	6.5
Fresh burrata (V/*) <i>Soft Italian mozzarella / heritage tomatoes / pesto / croutons</i>	8
Pan seared scallops (GF) <i>Crispy belly pork / carrot and anise purée / glazed baby apples / black rice cracker</i>	10.5
Sautéed Artichoke Heart (GF/V) <i>Braised fennel / lemon scented quinoa / Crispy goats cheese / beetroot gel</i>	6.5
Marinated Chicken Skewers <i>Satay sauce / asian slaw</i>	5.5
Sautéed Wild Mushrooms (V) <i>Sourdough / madeira cream sauce</i>	6.5

Josper

(Charcoal fired oven from Barcelona)

Whole Grilled Fish of the day <i>Brown shrimp butter / your choice of side!</i>	23
Steaks <i>Using the finest Derbyshire meat which has been hung for 28 days to allow the flavours to develop</i>	£
Smoked Paprika Marinated Pork Tomahawk Steak <i>Orange braised fennel / your choice of side!</i>	19
6oz Fillet Steak	25
10oz Sirloin Steak	28
8oz Fillet Steak	30
12oz Ribeye Steak	30
Steak Sauces Peppercorn, diane, béarnaise, aioli, blue cheese, bonemarrow jus	3

Served with roast vine tomato, watercress and your choice of side!

*All steaks are gluten free

Mains	£
Walton Lodge Rack of Lamb (served medium rare) <i>Braised Shoulder of Lamb Pithivier / roasted celeriac purée / charred tender stem broccoli / baby carrots / redcurrant jus</i>	24
Slow braised Walton Lodge beef cheek <i>Tagliatelle / white onion / crispy shallots</i>	16
Pork Tenderloin (GF) <i>Maple glazed pigs cheek / Savoy cabbage / Jerusalem artichoke puree / piccolo parsnip / roasted shallot</i>	17.5
Roast chicken breast (*)	15.5
Oven roasted five spiced duck breast <i>Sesame duck won tons / Glazed plum / Charred plum / bok choy / pickled carrot / duck sauce</i>	19
Honey glazed gammon steak (*) <i>Pineapple salsa / dual fried chips / vine tomatoes / dressed salad</i>	15.5
8oz Walton Lodge Steak Burger (*) <i>Minced Rump steak / Monterey jack cheese / crisp pancetta / Chef's relish / dual fried chips</i>	14.5
Tartiflette (GF) <i>Sliced potato dish with smoked bacon / crème fraiche / rebblechon cheese / mixed side salad</i>	14
Paella (GF) (Serves 2 people, 30 minute preparation time) <i>Spanish calasparra rice / pork / shellfish / chicken / white fish / flavoured with saffron</i>	27pp
Pan Seared Sea bass Fillet (GF) <i>Potato terrine / peas / samphire / crayfish / tomato and tarragon veloute</i>	16.5
Oven roasted loin of Blackened Monkfish (GF) <i>Butternut squash / lemon infused pearl barley / charred cauliflower / bisque sauce / curried tuile</i>	23
Cocina Fish and Chips <i>Dual fried chips / chip shop curry sauce / tartare sauce / mushy peas</i>	14.5
Pumpkin and Butternut Squash Risotto (GF/V) <i>Sautéed girolles / radish / broad beans / root vegetable crisp</i>	15
Chestnut, wild mushroom and spinach wellington (V) <i>Braised salsify / seasonal greens / peppercorn sauce</i>	16
Sweet Potato, Chickpea and Coconut Curry (GF/V/VG) <i>Spiced almond / wilted spinach / pilau rice / thai crackers</i>	12
Classic Caesar Salad (*) <i>Crisp romaine lettuce / anchovies / caesar dressing</i>	9
<i>Add Chicken £4</i>	
<i>Add Prawns £5</i>	

Sides

Garlic mushrooms (V/GF)	£
Sautéed green beans, tomato and shallots (V/GF)	4.5
Patatas bravas (V)	All sides
Selection of seasonal vegetables (V/GF)	
Honey and fennel glazed chantenay carrots (V/GF)	
Beer battered onion rings (V)	
Smoked cauliflower cheese (V)	
Dual fried chips (VG)	
Mixed side salad (V/GF)	
Rocket and parmesan, herb dressing (V/GF)	

Please note on Saturdays:

- A service charge of 10% is applicable to all groups of 10 or more

All of our dishes are available for children in half portions, at half the price! Gratuities are not included, but are always appreciated - Gracias!

(V) Vegetarian, (VG) Gluten Free, (*) Can be Gluten Free if required, (**) Can be Vegan if required.

If you are at all concerned with any allergens within our food, please ask a member of our staff.