

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.

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (*) These dishes can be Gluten Free if required. If you are at all concerned with any allergens within our food, please ask a member of our staff. All menu items are available for takeaway. Please ask a member of the team.

Dinner Menu 5pm - 9pm

Snacks/Tapas:		£
Sopa del Día	(V/*)	6
Served with rustic bread		
Crisp Calamari	(GF)	5.5
Light and crisp with aioli and lemon wedge		
Sizzling Prawns	(GF)	6.5
Sautéed in chilli and garlic		
Mini Chorizo	(GF)	6
Roast red pepper and sherry vinegar		
Bacon & Cheese Croquettes		6
Served with spiced tomato salsa		
Tomato & Manchego Pinxto	(V/*)	5
Served on toasted sourdough bread		
Serrano Ham	(GF)	7
Thin slices of Spanish ham served with olives, sundried tomatoes, mixed leaves	and dressing	
Hummus	(V/*/**)	4.5
Served on toasted flatbread with chilli oil		
Casa Comforts:		£
8oz Walton Lodge Minced Steak Burger		16
Monterrey Jack cheese - crisp pancetta - chef's relish - dual fried chips		
Sweet Potato & Chick Pea Curry	(V/**/*)	13.5
Rice - naan		
Barça Fish & Chips		14.5
Dual fried chips - mushy peas - tartar sauce		
Honey Glazed Gammon	(GF)	14.5
Dual fried chips - pineapple pickle - vine tomato - watercress		
Sweet Potato & Chick Pea Burger	(V/VG)	12.5
Guacamole - salsa - dual fried chips		
Casa Fajitas	(^)	12
Sautéed peppers, mushrooms - onions - tortilla wraps - cheese - sauces		_
Add the following to your fajitas:		_
Chicken		4
Steak		6





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Pizza:		£
Classic homemade Oven-fired Pizza Topped with homemade plum tomato sauce and buffalo mozzarella	(V)	10
£1 per topping - please tick all toppings you require:		+
jalapeños	ham	1
serrano ham	pepperoni	1
grilled chicken	anchovies	1
peppers	onion	1
olives	pineapple	1
mushrooms	sweetcorn	1
Sides:		£
Dual fried chips		4.5
Sweet potato fries		4.5
Beer battered onion rings		4.5
Mixed side salad		4.5
Desserts:		£
Baked Vanilla Cheesecake	(V)	6
Served with a berry compote and fresh berries		
Rich Dark Chocolate Brownie	(V)	6.5
Served warm with Chantilly cream and strawberries		ш
Spanish & English Cheeses	(*)	7.5
With a homemade chutney, grapes, celery and biscuits	()	7.0
	(V/*)	6
Ice Cream - (Pick 4 scoops from the below flavours)	(٧/ -)	•
Chocolate Pistachio		
Salted caramel		\vdash
Strawberry		\vdash
Vanilla		\vdash
White chocolate		\vdash
TITLE CHOCOLUIC		

To help our NHS we are keeping a temporary register of all our guests for track and trace puposes. Please fill in your details below which will be held for no longer than 21 days. Thank you.

Name: Contact No.: Postcode: Date:

