



## ROOM SERVICE

All items on room service are available until 9.30pm except those items marked \* which are available 24 hours.

### CLASSIC SANDWICHES

*All sandwiches are served on Bakewell Bakery white or brown bread, with crisps and a dressed salad.*

<b>Casa club</b>	12
Roast chicken breast, smoked bacon, Walton Lodge boiled egg & mayonnaise	
<b>Mediterranean vegetable club (VG)</b>	12
Hummus, lettuce and tomato	
<b>*Walton Lodge honey roast ham</b>	10
Tomato, lettuce & wholegrain mustard mayonnaise	
<b>*Derbyshire mature cheddar &amp; chutney (V)</b>	9
Served with seasonal chutney from Walton Lodge Farm	
<b>*Egg &amp; Chive Mayonnaise (V)</b>	9
Walton Lodge egg mayonnaise	

### PIZZAS

*All our pizzas are 12" hand-stretched artisan breads*

<b>*Garlic &amp; herb (VG)</b>	8
<b>*Garlic, herb &amp; mozzarella (V)</b>	9
<b>*Buffalo mozzarella, cherry tomato &amp; basil pesto (V)</b>	12
<b>*Serrano ham &amp; mushroom</b>	14
<b>*Chorizo, chilli &amp; sour cream</b>	14
<b>*Feta, olive &amp; red onion (V)</b>	14

### CLASSICS

<b>Casa Walton Lodge burger</b>	18
Pancetta, Cheddar, red onion jam, lettuce, harissa orange coleslaw & fries	
<b>Steak frites</b>	24
8oz Bavette steak, grill garnish, garlic butter & fries	
<b>Chargrilled harissa chicken skewers</b>	16
Harissa chicken skewers, slaw and fries	
<b>Spinach, wild mushroom &amp; cream cheese linguine (V)</b>	20
Roasted garlic, rocket and Manchego	

### SOUPS & SALADS

<b>Soup of the day (V)</b>	7
Daily fresh chef's choice, please ask for more details	
<b>Chicken Caesar</b>	14
Roast chicken breast, shaved parmesan, anchovies & sourdough croutons	
<b>Roast salmon Niçoise</b>	14
Tomatoes, green beans, new potatoes, Walton Lodge egg, capers, lemon & shallot dressing	
<b>Goat's cheese, olive &amp; heritage tomato (V)</b>	12
Grilled goat's cheese, heritage tomato, olives, basil & pine nut pesto	
<b>Greek feta cheese &amp; olive salad (V)</b>	12
Feta, olives, cucumber, red onion, dill, lemon & honey dressing	

### SIDES

<b>Triple cooked chips (VG)</b>	6
<b>Truffle &amp; manchego cheese fries (V)</b>	6
<b>Onion rings (V)</b>	5
<b>Mixed side salad (VG)</b>	5

### DESSERTS

<b>Homemade sticky toffee pudding</b>	9
Toffee sauce & vanilla ice cream	
<b>Dark chocolate brownie</b>	9
Salted caramel ice cream	

### DRINKS

BOTTLED BEERS & CIDERS	ABV %	BOTTLE
<b>Amigos (330ml)</b>	4.6	6
<b>Birra Moretti (330ml)</b>	4.6	6
<b>Blue Moon (355ml)</b>	5.5	6
<b>Brooklyn Lager (330ml)</b>	5.2	6
<b>Brooklyn Special Effects (330ml)</b>	0.5	4.5
<b>Estrella Damm (330ml)</b>	4.6	5.5
<b>Lefte Blonde (330ml)</b>	6.6	6
<b>San Miguel (330ml)</b>	5.0	6
<b>Athletic Lager (330ml)</b>	0.5	5.5
<b>Inches Apple Cider (500ml)</b>	4.5	6
<b>Old Mout Cider (500ml)</b>	5.0	6.6
A range of flavours available		
<b>Old Mout Alcohol-Free (500ml)</b>	0.0	6

WHITE WINE	125ML	175ML	250ML	BOTTLE
<b>Borsao Blanco Macabeo (Spain)</b>	6	7	9	27
Peach, lemon and fennel.				
<b>Mirabello Pinot Grigio (Italy)</b>	7	8	9.5	28
Citrus, honey, lemon.				
<b>'Makutu' Sauvignon Blanc (New Zealand)</b>	7.5	9.5	11.5	33
Gooseberries and tropical fruits.				

ROSÉ WINE	125ML	175ML	250ML	BOTTLE
<b>Borsao Rosado Garnacha (Spain)</b>	6	7	9	27
Raspberry, red cherry and cream.				
<b>Pierre Chainier Rose D'Anjou (France)</b>	8	9	10.5	32
Strawberry, raspberry, gooseberry.				

RED WINE	125ML	175ML	250ML	BOTTLE
<b>Borsao Tinto Garnacha (Spain)</b>	6	7	9	27
Bramble fruit, redcurrant and spice.				
<b>Soldier's Block, Shiraz (Australia)</b>	7	8	10.5	30
Bramble, blackberry and backing spices.				
<b>'La Florencia' Malbec (Argentina)</b>	8.5	9.5	11	33
Red fruit aromas, with delicate touches of spice and pepper.				

CHAMPAGNE AND SPARKLING WINE	125ML	BOTTLE
<b>Cava 'Tutum Ba'</b>	8	42
<b>Martinotti Prosecco</b>	8	33
<b>Forget Brimont Champagne</b>	11	62
<b>Veuve Clicquot Brut</b>		90

### SOFT DRINKS

<b>Coca Cola (200ml)</b>	2.6
<b>Diet Coca Cola (200ml)</b>	2.6
<b>Pago Juice (200ml)</b>	3.7
Orange, Pineapple, Cloudy Apple, Cranberry	
<b>Appletiser (275ml)</b>	4
<b>Franklin &amp; Sons Soft Drinks (275ml)</b>	ALL BOTTLES 3.6
<b>1886 Original Lemonade</b>	
<b>Spring Rhubarb Lemonade</b>	
<b>Traditional Dandelion &amp; Burdock</b>	
<b>Valencian Orange &amp; Grapefruit</b>	
<b>Pressed Raspberry Lemonade</b>	
<b>Brewed Ginger Beer</b>	

A tray charge of £5 will be applied to your order

(V) Vegetarian (VG) Vegan

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time. Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you.

We regret that we cannot guarantee our dishes are totally nut-free.