



Starters

Butternut squash, coconut and coriander soup, Toasted Sour Dough (V, Vegan GF)

Haddock Fish Cakes, French fries, tartar sauce

Toasted Sourdough, Hummus & Oils (V & Vegan)

Gin Cured Atlantic Salmon, Asian Slaw, Pickled Cucumber & Avocado Puree (GF)

Toad in a hole, Pigs in blankets, creamed potatoes, Yorkshire pudding, redcurrant and cranberry jus

Main Courses

Roast Beef, Lamb or Chicken

With Roast Potatoes, Creamed Mash, Yorkshire Pudding, Maple Roasted Carrots, Parsnips, Cauliflower & Gravy

Walton's Corby Ale Battered Haddock, Hand Cut Chips, Tartar Sauce & Mushy Pea Mayo

Buttermilk Chicken Burger, Gem Lettuce, Chorizo Mayo, Smoked Cheddar Cheese & French Fries

Tagliatelle Stroganoff, Wild Mushrooms & Crème Fraiche (V)

Add Prawns £4.00 / Chicken £3.00 / Halloumi £3.00

Roast Turkey Ballotine, Stuffed with cranberry and chestnut and lemon. Wrapped in Cumbrian air-dried ham and served with all the trimmings

Thai Yellow Vegetable Curry, Wild Rice & Sweet Potato Crisps (GF, V & Vegan)
Prawns £4.00 / Chicken £3.00 / Halloumi £3.00

Desserts

Sticky Toffee Pudding, Butterscotch Sauce & Salted Caramel Ice-Cream

Chocolate Amaretto Tarte, Chocolate Soil & Raspberry Sorbet

Christmas pudding, brandy sauce, rum and raisin ice cream

Rhubarb and stem ginger trifle

2 Courses - £19.95

3 Courses - £23.95

Sides & Sauces

Peppercorn Sauce £1.95

Blue Cheese Sauce £1.95

Diane Sauce £1.95

Halloumi Fries with Siracha Mayo £5.95

Hand Cut Chips £3.00

Onion Rings £3.00

Cheese and Bacon Fries £4.50

Roasted Vegetables £2.95

Seasonal Salad £2.95

V- Vegetarian, GF= Gluten Free

Food allergies and intolerances, Before ordering please speak to ur staff about your requirements