

SUNDAY LUNCH

2 COURSES - £22.50 3 COURSES - £29.50

APERITIFS



CHAMPAGNE
TAITTINGER

SUNDAY LUNCH SPECIAL

TAITTINGER BRUT RESERVE,
CHAMPAGNE, NV **£7.95** (125ml) **£44.95** (bottle)

PROSECCO,
STELLE D'ITALIA BRUT, NV
£5.95 (125ml) **£32.00** (bottle)

KIR ROYALE **£9.95**

Taittinger Brut Reserve
Champagne with a splash
of crème de cassis.

NORTHUMBRIAN **MARTINI **£8.95****

Locally made Hepple Gin and
Douglas Fir Vodka stirred with
La Quintinye Royal Vermouth
and finished with a spritz of
Italian Lemon Distillate.

HADRIAN'S WALL GIN + **FEVER TREE** **MEDITERRANEAN TONIC **£6.25****

Handcrafted in Northumberland,
this cold compound gin is
beautifully aromatic, with
traditional Roman botanicals
including chamomile and
garden mint.

ALCOHOL-FREE

ROSE 75 **£4.95**

An elegant alcohol-free
drink that is very grown up!
Rose lemonade, lemon juice,
homemade juniper gomme
served in a Champagne flute
with a lemon twist.

WALWICK GARDEN **MOJITO ROYALE **£9.95****

A luxurious and refreshing twist
on a Mojito – gin, basil, mint,
local apple juice and fresh lime
juice served long with crushed
ice and finished with a splash
of Taittinger Champagne.

SELECTION OF **LOCAL BEERS **£4.50****

Ask for our current selection.
Can't decide? Try a Tasting
Board of 3 Draught/Cask beers.

HEPPLE GIN + **FEVERTREE TONIC **£6.00****

A superb, locally made gin
with classic notes of juniper
plus refreshing blackcurrant
leaf and Douglas Fir.

APEROL SPRITZ **£8.95**

A Venetian classic –
Aperol, Prosecco and Soda
garnished with orange.

VIRGIN EDWARDIAN **MOJITO **£4.95****

Served long over crushed ice,
this is a refreshing blend of local
apple juice, fresh mint, lime
and elderflower and a colourful
splash of cranberry.

TO START

SOUP OF THE DAY

freshly baked bread

HOT SMOKED SALMON

blood orange, smoked yoghurt, dill, linseed cracker

OX CHEEK + SHALLOT CROQUETTES

rocket, romesco sauce

BEETROOT BHAJI (V)

puy lentils, smoked yoghurt

SMOKED CHICKEN

“waldorf salad”

HALF PINT OF PRAWNS + CRAYFISH

crisp salad, whisky marie rose

TO CONTINUE

ROAST 28 DAY DRY-AGED LAKELAND SIRLOIN OF BEEF

yorkshire pudding, roast potatoes, glazed vegetables, red wine jus

ROAST LEG OF LOCAL LAMB

yorkshire pudding, roast potatoes, glazed vegetables, red wine jus

ROAST LOIN OF PORK

yorkshire pudding, apple sauce, crackling, roast potatoes,
glazed vegetables, red wine jus

WALWICK'S MULTI ROAST

slice of each of the above, yorkshire pudding,
roast potatoes, glazed vegetables, red wine jus

HEBRIDEAN SALMON

heritage potatoes, tenderstem broccoli, pak choi

BUTTER BEAN, SQUASH + CHESTNUT COBBLER (V)

buttered greens

TO FINISH

STICKY TOFFEE PUDDING

butterscotch sauce, vanilla ice cream

CRUMBLE OF THE DAY

vanilla custard

CHOCOLATE + PASSION FRUIT TART

passion fruit sorbet

SELECTION OF ICE CREAMS + SORBET

SAFFRON POACHED PEAR

vanilla espuma, freeze dried blackberries, crispy oats, sorbet

SELECTION OF ARTISAN CHEESES

Golden Cross (goat's milk, soft, english),
Coquetdale (cow's milk, soft, english),
Bluemin White (cow's milk, blue, english),
Brie de Meaux (cow's milk, soft, french),
Black Bomber Cheddar (cow's milk, hard, welsh)

homemade oatcakes, chutney,
pickled grapes, walnut + raisin bread

3 CHEESE **£2.50 SUPPLEMENT**
4 CHEESE **£3.50 SUPPLEMENT**
5 CHEESE **£4.50 SUPPLEMENT**

DESSERT WINES

10 YEAR TAWNY PORT, FONSECA NV **£7.50 (75ml)**

LBV PORT, QUINTA DO CRASTO 2013 **£6.50 (75ml)**



WALWICK HALL

A COUNTRY ESTATE AND SPA

Please make our staff aware of any dietary/allergen requirements
you may have so we can accommodate your needs.

THE DINING ROOM

AT WALWICK HALL