

THE WALNUT CLUB

RESTAURANT & BAR

Lunch Menu

Welcome to the Walnut Club. All the dishes on our menu are prepared using organic and wild produce, which means no chemicals or pesticides, just healthy wholesome food as nature intended, using produce from organically certified growers. Every element of your meal is freshly prepared from the freshest ingredients. This will mean you might be waiting a few minutes for your food and your patience is appreciated.

Chef's Special Dish of the Day

Try Head Chef Nicholas Wilson's special dish of the day. There are limited numbers of each dish and orders are accepted on a first come first served basis. Ask your server for further details.

LUNCH MENU

Soups

Please ask for our daily selection of organic soups served with a choice of warm organic bread £4.00

Provençal fish soup with gruyere croutons aioli

Roasted pumpkin soup garnished with crème fraîche and toasted pumpkin seeds <

Soup of the day ✓

Salads

Bean salad with roasted red onions ✓< £5.25

Ceasar salad (with or without chicken) £6.95 / £8.75

Grilled goats cheese salad with roquette, sunblushed tomatoes, olives and pesto dressing < £7.25

Sandwiches

Home cooked ham with Godminster cheddar and our own tomato chutney £5.25

Salami with cream cheese, tomato and roquette £5.25

Organic egg mayonnaise with roquette and black pepper £4.25

Coronation chicken with cucumber and green leaves £5.45

Smoked salmon and cream cheese with fresh lemon and roquette £6.50

Traditional Sunday Roast Lunches £9.95

(Served all day Sunday)

Organic fresh vegetables served with traditional organic roast meat (book ahead or walk up service)

FIVE-TEN-FIVE MENU

*Available all day - noon until 22:00 - Excludes Friday & Saturday evenings
Choose one, two or three courses

STARTER

All starters priced £5.00

Pâte de campagne served with apple chutney and toasted rustic loaf

Moules Marinière <

Goats cheese and blistered pepper pizzette with rocket, basil and drizzled with olive oil

Vegetable spring rolls with a tamari soy sauce dressing ✓

Salad of cauliflower, ham hock and colsten basset stilton <

MAIN COURSE

All main courses priced £10.00

Confit of duck served with celeriac puree, roasted vegetables and a honey and thyme infused jus <

Pot roast of chicken stuffed with black pudding and served with fondant potato, winter greens and caramelised apple <

Fillet of sea bream steamed in a parcel of herbs and shredded vegetables served with hand cut chips and green salad <

Poached fillet of salmon served with a broth of tomatoes and crisp vegetables <

Crispy parcel of sag aloo served with a coriander scented dahl ✓

Fish & chips, battered cod with hand cut chips and mushy peas

Roast of the day. Traditional organic roast meat with fresh vegetables

DESSERTS

All desserts priced £5.00

Prune and almond tart with fresh whipped cream

Rhubarb crumble with fresh vanilla custard

Chilled chocolate soufflé with a mandarin sorbet <

Seasonal fruit salad with passion fruit sorbet ✓

Selection of local cheeses

Side Orders – all £3.25

Hand cut chips £3.25

Mashed potato £3.25

Roasted root vegetables £3.25

Mixed salad £3.25

Marinated Greek olives £3.25

Green beans £3.25

✓ = Vegan menu dish

< = Gluten free menu dish

Some products may contain nuts