



THE WALNUT TREE
HOTEL RESTAURANT & BAR

Available 6.30pm -9.30pm

Monday to Saturday

Bread and Olives with Virgin Olive Oil and Balsamic Vinegar £4.50

Crusty Bread and Butter £1.50

Starters

Smoked Chicken and Ham Terrine with Piccalilli and Sour Dough Toast £7.50

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Soup of the Day served with Crusty Bread £5.00

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Wild Mushroom and Gruyere Cheese Tart with Endive Salad and Pear & Walnut Dressing £7.00

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Crispy Duck and Pork with Bean Sprouts, Egg Noodles and Soy Dressing £8.50

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Exmouth Mussel Chowder with Warm Crusty Bread £7.50

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Smoked Haddock Spring Onion Fish Cake, Bombay Potato Salad and Mango Chutney £8.00

Main Courses

Slow Cooked Belly Pork with Fondant Potato, Warm Celeriac Remoulade, Kale, Apple Puree and Honey & Cider Sauce £15.50

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Pan Roast Chicken Breast, Leg Ballotine, Anna Potatoes, Savoy Cabbage and Thyme Jus £15.00

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Seafood Linguini with Mussels, King Prawns & Calamari in Tomato Sauce and Fresh Herbs £14.50

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Crispy Potato Gnocchi, Sauté Vegetables, Parsnip Puree and Goat's Cheese £11.50

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Braised Beef Featherblade in Bourguignon Sauce, Creamed Horseradish Potatoes, Glazed Carrots and Red Cabbage £16.00

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Pan Roasted Fillet of Hake with Leek and Potato Cake, Sauté Vegetables and Red wine sauce £14.00

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12oz Sirloin Steak, Pont Neuf Potatoes, Onion Rings, Mushroom and Tomato £20.00

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(Optional Peppercorn or Blue Cheese Sauce for £2.00)



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Desserts £5.50

Apple & Blackberry Crumble with Cinnamon Ice Cream

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Chocolate Mousse with Cherry Coulis, Chocolate Sponge, Kirsch Cherry Compote and Cream

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Peanut Butter Brulee with Pine Nut Biscotti, Sesame Caramel Shard and Rose Sorbet

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Roast Pumpkin Bavarois with Creamed Mascarpone and Amaretti Biscuit

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Treacle Tart with Walnut and Coffee Ice Cream

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Selection of Lovington Ice Creams and Sorbets with Tuile Biscuit

Ice Creams: Chocolate, Vanilla, Strawberry, Honeycomb, Coffee and Cinnamon

Sorbets: Mango, Raspberry and Blood Orange

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Selection of West Country Cheese

With Biscuits, Chutney, Grapes and Celery £8.00

In Somerset we are spoilt for choice for great quality food, and at The Walnut Tree, Head Chef sources the best of the best.

Our Beef is supplied from Fordgate Farm and Bason Bridge Farm which is literally 2miles away.

All Pork used in our menu is from Glastonbury produced by Mr Moon.

Our Lamb dish is 100 percent Somerset and sourced by the butcher himself.

Our Fish comes from Brixham Fisheries, and our fish is supplied on a daily basis. We ensure that our ingredients come from sustainable sources.

Some of our dishes contain nuts and nut extracts. If you have a specific dietary requirement or food allergy please speak to any member of the Restaurant team who will advise you accordingly. All food is inclusive of VAT at 20%