



Sunday menu

A very warm welcome to The Walton Arms
Andrew, Danny & their dedicated team are here to look after you and make your visit the best it can be

place your order

Once you have chosen from our carefully curated selection of homemade traditional dishes, please follow these three simple steps...

- 1 Note your table number
- 2 Order your food at the bar
- 3 Sit back, relax & let us take care of the rest!

FOOD ALLERGIES

If you or any member of your party suffer from a food related allergy you should inform a member of our team before ordering. Although our staff can guide you through our menu and point out dishes that may be suited to your diet, we cannot recommend or guarantee that any single product or part thereof is completely allergen free.

Although every effort is made by our team to preserve the integrity of all dishes within our menu, we operate in a multi-purpose kitchen environment with limited space and equipment in which every allergen is present throughout food service times. All of our food is prepared and cooked in a kitchen where nuts, gluten and other allergens are regularly present. We may be unable to accommodate the dietary requirements of those who suffer with any food related allergy.

Only food that is supplied, prepared and cooked by us can be consumed on these premises. We cannot cook/reheat any other food produce due to customer allergies.

We hold no responsibility for any items consumed that have not been provided by The Walton Arms.

VEGAN & VEGETARIAN PRODUCTS

Products that we advise are suitable for vegetarian and vegan diets are marked with the corresponding logos throughout our menu. Although every effort is made to preserve the integrity of these dishes, we operate in a small kitchen environment where meat and fish produce is also prepared and cooked.



recommended for vegan diets



recommended for vegetarian diets

... Starters ...

- SOUP OF THE DAY** 4.95
delicious homemade soup served with a warm bread roll and butter
- STILTON MUSHROOMS** ✓ 6.50
creamy stilton and garlic sauce, served with toasted garlic bread slices
- DUCK SPRING ROLLS** 6.75
with hoisin dipping sauce and watercress

- S&P CHICKEN WINGS** 6.95
salt and pepper wings with soy sauce, chillis and spring onions
- CALAMARI** 6.95
lightly dusted and fried calamari with watercress and lemon pepper mayonnaise
- GARLIC BREAD SLICES** ✓ 5.25
served with or without melted cheese

- CHICKEN LIVER PATE** 6.25
chicken liver, port and brandy pate with toasted ciabatta and red onion chutney
- LOADED NACHOS** ✓ 8.95
enough for two people to share... salted tortilla chips topped with melted cheese, tomato salsa, fresh chillis and sour cream
- Add Beef Chilli... 2.00
- Vegan Substitute Available ✓

... Traditional Sunday Roast ...

TRADITIONAL FARMHOUSE ROAST

no fuss - just a Great British classic Sunday tradition... Choose from roasted beef, sliced chicken breast, honey glazed gammon or tender roasted lamb (+1.50). Served with roast potatoes, creamy mashed potatoes, fresh seasonal vegetables, sausage meat sage and onion stuffing and delicious meaty gravy. Crowned with a home baked Yorkshire Pudding!

14.95

VEGAN SWEET POTATO ROULADE ✓

baked sweet potato, spiced tomato chutney and vegan cheese roulade accompanied by roast potatoes, fresh seasonal vegetables and vegetable gravy

13.95

CHILDREN'S ROAST

for under 12's only

sliced chicken breast, mashed potatoes, roast potatoes, carrots and garden peas, sausage meat stuffing, meaty gravy and a home baked Yorkshire Pudding

8.95

Optional Extras

ADD CREAMY CAULIFLOWER CHEESE 1.75

ADD PIGS IN BLANKETS 1.95

Bottomless Gravy and Yorkshire Puds

with any of our Traditional Sunday Roasts... free of charge

... classic mains ...

- BEEF LASAGNE** 13.95
served with handcut chips, salad and garlic bread slices
- FISH AND CHIPS** 14.95
haddock hand battered in our own J.W.Lees house beer batter with handcut chips, mushy peas, tartare sauce and lemon wedge
- CHEESE AND ONION PIE** ✓ 13.95
delicious homemade shortcrust pie served with handcut chips and baked beans
- SLOW BRAISED STEAK** 14.95
braised overnight for the best tender flavour, served in a rich onion gravy, with mashed potato, fresh vegetables and a homemade yorkshire pudding
- STEAK & GUINNESS PIE** 13.95
diced steak, mushrooms and onions in a rich guinness stout gravy - topped with a puff pastry crust and served with handcut chips and fresh vegetables

... from the grill ...

- 8oz SIRLOIN STEAK** 17.95
cooked to your liking with grilled half tomato, onion rings, handcut chips and garden peas
- 8oz RUMP STEAK** 16.95
cooked to your liking with grilled half tomato, onion rings, handcut chips and garden peas
- 10oz GAMMON STEAK** 15.95
served with grilled pineapple, onion rings, handcut chips and garden peas

... children's Mains ...

- CHICKEN GOUJONS** 6.25
breaded chicken breast goujons served with skin-on fries and baked beans
- FISH GOUJONS** 6.25
hand battered haddock goujons served with skin-on fries and baked beans
- BANGERS AND MASH** 6.25
two butchers pork sausages with mashed potato, yorkshire pud and gravy
- CHEESE AND ONION PIE** ✓ 6.25
homemade shortcrust cheese pie served with skin-on fries and baked beans

... children's Desserts ...

- ICE CREAM & WAFERS** ✓ 2.25
vanilla ice cream with strawberry or chocolate sauce, spray cream and wafers
- ICE LOLLY** ✓ 1.50
orange flavoured ice lolly