



## December 2021

### To Nibble & Share

Home baked breads, olives, olive oil & balsamic (vegan/gf poss) £6.25

Baked camembert, home baked bread, chutney & crudité (gf poss) £9.75

### To begin

Whitebait, lemon & lime mayo £6

Salad of turkey confit, caramelised pears, toasted hazelnuts £6.75

Wrekin blue, fig & walnut tart £6.75/£12

Roast cauliflower with lemon & thyme dressing £6.50

Curried parsnip soup, home baked bread £5.75

Seared scallops, cauliflower puree, bacon lardons £9

Pigs in blankets, dijonnaise £6.75

### To Follow

Roast turkey crown, apricot & walnut stuffing, roasties, vegetables, gravy £14

Beef Bourguignon, roasties, seasonal vegetables £15

Pan fried salmon & langoustines, shellfish bisque, potato fondant & greens £17

Pie of the day, roasties, vegetables & gravy £14

Roasted pumpkins & squash, toasted nuts, garlic & herb oil £13 (vegan, GF)

6oz Flat iron steak, dressed leaves, fries £13 (gf)

Signature double 1/4lb burger, topped with Moydens smoked cheese, smoked bacon, house sauce, dressed leaves & fries £13.50

Louisiana burger, tomato, avocado, dressed leaves & fries £13 (vegan)

### Sides £3.50

Fries

Chips

House salad

Grilled shrooms

Vegetables

Sweet potato fries £4

### **Please advise us to any dietary requirements**

To Book – 01952 260804, [hello@thewalnutwellington.co.uk](mailto:hello@thewalnutwellington.co.uk)

Due to potential market changes, the menu may be subject to alterations in price and product