

# The WALRUS

## SMALL PLATES

### Wild Mushroom Arancini

mushroom ketchup 427Kcal (v) 8.50

### Salt & Pepper Squid

spring onion, red chillies, spicy mayo 462Kcal (gif) 8.75

### Buffalo Wings

Napkins! 851Kcal (gif) 8.00

### Smoked Mackerel Pate

soused cucumber, slaw, crackers 432Kcal 8.75

## MAINS

### Roasted Sea Bream Fillet

warm Nicoise salad, herb dressing xxxKcal (gif) 18.25

### 28 Day Aged 10oz Sirloin Steak

mixed leaves, chips & chimichurri 608Kcal (gif) 22.00

### Beer Battered Haddock & Chips,

garden peas, tartare sauce, lemon 1149Kcal (gif) 14.00

### Smoked Bacon Cheeseburger

salad, gherkins, burger sauce, chips 1037Kcal 14.50

### Sausage & Mash

gravy, crispy kale, onion rings 410Kcal 14.00

### South Indian Chicken Curry

Steamed rice, red chillies 677Kcal 14.00

## SIDES

House Salad, pickled shallots 183Kcal (gif) 3.50

Nocellera Olives 145Kcal (pb/gif) 3.50

Chips 460Kcal (pb/gif) 4.00

Seasonal Vegetables 421kcal (pb/gif) 3.50

Toasted Sourdough, balsamic & oil 348Kcal (pb) 3.50

## DESSERTS

### Apple & Forest Fruit Crumble

vegan ice cream 702Kcal (pb) 7.25

### Nutty Chocolate Brownie

boozy cherries, chocolate sorbet 256Kcal (pb/gif) 6.75

### Sticky Toffee Pudding

vanilla ice cream, toffee sauce 723Kcal (v/gif) 6.50

### Raspberry & Frangipane Tart

raspberry sorbet 683Kcal (pb/gif) 6.75

3 Scoops of Ice Cream 369Kcal (v/gif)

strawberry, chocolate, vanilla

3 Scoops of Sorbet 191Kcal (pb/gif) 5.00

passionfruit, mango, raspberry

## PLANT BASED SPECIALS

### SMALL PLATES

#### Tempura Vegetables

teriyaki sauce 579Kcal (pb/gif) 7.25

#### Korean BBQ Cauliflower Wings

sesame seeds, spring onion, chillies 756Kcal (pb/gif) 7.50

#### Aubergine Carpaccio

rocket, pomegranate, toasted seeds 438Kcal (pb/gif) 7.25

#### Roast Butternut Squash Soup

pumpkin seeds, herb oil, toast 296Kcal (pb/gifa) 6.75

#### Harissa Houmous with Flatbread

crispy chickpeas, olive oil, green herbs 871Kcal (pb) 7.75

## MAINS

### Ginger & Chilli Coconut Noodles

Winter greens, crispy onions 774Kcal (pb/gif) 12.75

### Wild Mushroom Linguine

toasted seeds, crispy kale 1036Kcal (pb) 14.25

### Lentil & Root Vegetable Shepherd's Pie,

mixed greens 521Kcal (pb/gif) 12.75

### Vegan Future Farms Burger

'cheese', burger sauce, salad, chips 567Kcal (pb/gifa) 14.25

### Quinoa & Crispy Sweet Potato Salad,

pomegranate, leaves, coconut raita 491Kcal (pb/gif) 11.25

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boozy cherries, chocolate sorbet 256Kcal (pb/gif) 6.75

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raspberry sorbet 683Kcal (pb/gif) 6.75

3 Scoops of Sorbet 191Kcal (pb/gif) 5.00

passionfruit, mango, raspberry

## KIDS MENU (Under 12's)

Battered Fish & Chips with peas (gif) 7.00

Tomato Pasta (pb) 5.50

Sausage, Mash & Gravy 7.00

Cheeseburger & Chips 6.50

Roast Chicken veggies, pots, Yorkie 8.00 (Sundays)

Roast Beef veggies, pots, Yorkie 8.50 (Sundays)

(v) vegetarian (pb) plant based (pba) plant based available

(gif) gluten ingredient free (gifa) gluten ingredient free available

Adults need around 2000Kcal a day. If you have any specific dietary requirements or require allergy information, please ask.

Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary service charge of 12.5% will be added to your bill.