



The
Walrus

pub, club & dining room

SMALL PLATES

Parma ham & Parmesan 8.5

cornichons, pickled red onion,
rocket, sourdough
(gifa) (Kcal 621)

Hummus 7.5

harissa, herb oil, crispy
chickpeas, flatbread
(pb) (Kcal 841)

Peppered mackerel & watercress salad 8.5

beetroot, pickled red onion,
cashew nuts (gif) (Kcal 569)

Crispy squid 9.5

gochujang mayonnaise
(gif) (Kcal 403)

Tomato & red pepper soup 7.5

green herbs, sour dough toast
(pb/gifa) 554Kcal

ROASTS

Roast 28 Day Sirloin of Beef* (Kcal 878) 19

Roast Pork Belly & Crackling* (Kcal 1301) 18

Slow Roast Lamb Shank* (Kcal 988) 19.75

Roast Chicken * (Kcal 1127) 18

Vegan Lentils, Mushroom, Vegetable & Cheese Wellington (pb) (Kcal 1274) 15

*All come with Yorkshire pudding, garlic & rosemary roasted potatoes, lemon & thyme roast carrots,
braised red cabbage, seasonal vegetables & gravy*

**gif without Yorkie*

NOT ROASTS

Pan roasted bream 19.5

crushed potatoes, winter greens,
caper, parsley & lemon butter sauce (gif) (Kcal 753)

Vegan cheeseburger 15

little gem, pickles, fries
(pb) (Kcal 835)

Classic cheeseburger 15.5

burger mayo, pickles, lettuce, slaw &
fries (gifa) (Kcal 1126)

Beer battered haddock & chips 15.5

peas, tartare sauce, lemon
(gif) (Kcal 1039)

Mushroom & shallot Bourginon 14.5

mash, tender stem broccoli, kale
(pb, gf) (Kcal 895)

SIDES

Toasted sour dough, balsamic & oil (pb) (Kcal 348) 3.75 | **Chips** (pb, gif) (Kcal 369) 4

Cauliflower cheese (v) (Kcal 286) 4.5 | **Pigs in blankets** (Kcal 265) 5

PUDS

Nutty chocolate brownie 7.5

Raspberry Sorbet
(pb, gif) (Kcal 284)

Bakewell tart 7.5

cherry jam ripple vanilla
cream, basil sugar
(v) (Kcal 727)

Sticky toffee pudding 7

vanilla ice cream
(v) (Kcal 730)

Ice cream (v, gif) 6

Sorbet (pb, gif) 6
please ask the team for
today's flavours

KID'S MENU

Battered Fish & Chips with peas (gif) 538Kcals 7.5 | **Tomato Pasta** with cheese (v/pba) 431 Kcal 6.5

4oz Cheeseburger & Fries (gifa) 660Kcals 7.5 |

Roast Chicken, veggies & pots 705Kcal 10 | **Sunday Roast Beef**, veggies, pots & Yorkie 464Kcal 10



Moules et Rouge Thursdays

£15pp (Main & Wine)

From 6pm in The Dining Room

*Steak Frites, Moules Mariniere,
Coq au Vin, Mushroom Bourguignon &
Picpoul or Cotes du Rhone*

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added.
Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team.

Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif) gluten ingredient free available (gifa)