



The
Walrus
pub, club & dining room

NIBBLES

Padron peppers 4.5 (pb) | **Marinated olives 4.5** (pb, gif) | **Focaccia, balsamic & oil 4.75**

Salt & vinegar pork scratchings 4 | **Pork pie, piccalilli 5.5** | **Chipotle corn ribs 5.25** (pb, gif)

SMALL PLATES & SHARERS

Crab arancini 8.5

tartare aioli (gif)

Salt & pepper squid 9.5

gochujang mayonnaise (gif)

House mezze to share 17

hummus, baba ghanoush, roasted peppers, artichokes, crudites, olives & flatbread (pb)

Korean chicken bites 9.5

spring onion, sesame seeds (gif)

Pea & ham croquettes 8

mustard mayo & chives (gif)

Crispy beef salad 9

cucumber, watercress, sesame seeds, spring onion, sweet chili sauce (gif)

Hummus & harissa 7.5

herb oil, crispy chickpeas, flatbread (pb/gif)

Burrata 10.5

edamame pesto, preserved lemon, croutons (v)

The Walrus ploughman's 17.5

ham, Coastal cheddar, pickled onions, red apple, Branston pickle, pork pie, toasted baguette

MAINS

Whole plaice meuniere 19.5

herb potatoes, samphire (gif)

Bavette steak frites 15

rocket salad, peppercorn sauce or garlic butter (gif)

Beer battered haddock & chips 16.5

peas, tartare sauce, lemon (gif)

Maple cured gammon steak 16

Kentish brown fried egg, chips (gif)

Walrus veggie burger 15

smoked Applewood cheese, burger mayo, gem, pickles, skin-on fries (pb, gif)

Chicken Caesar salad 15.5

gem, rosemary croutons, anchovies, soft boiled egg

House cheeseburger 16.5

burger mayo, pickles, slaw, skin-on fries (gif)
add bacon 1.25

Chickpea & sweet potato curry 13.5

coconut rice, pickled red onions, flatbread (pb, gif)

Lamb rump & salsa verde 19.5 (served pink)

peas, edamame, baby onions, potatoes (gif)

Buttermilk chicken burger 16

sriracha mayo, slaw, skin-on fries (gif)

Aubergine Milanese 14.5

Summer salad, pickled red onions (pb)

SIDES

Chips or skin-on fries 4.5 (pg, gif) | **Curry sauce 1** (pb) | **Summer salad, lemon dressing 4** (pb, gif)

Beer battered onion rings 4 (pb, gif) | **Minted peas & edamame beans 4.5** (pb, gif)

DESSERTS

Coastal cheddar 7.5

pickle, frozen grapes, crackers (v)

Strawberry & elderflower Eton mess 7

lemon zest (v)

Ice cream 6 (v, gif)

Sorbet 6 (pb, gif)

please ask the team for today's flavours
(3 scoops)

Chocolate brownie 7.5

bourbon vanilla ice cream (pb, gif)

Sticky toffee pudding 7

vanilla ice cream (v)

Wine of the Month

Montresor Urban Park 24

bright berry & black cheery with a touch of spice. -
subtle tannins with delicate sweetness & freshness

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, egg, crustaceans, mollusc, soya or fish. Please speak to a member of our team.

Vegetarian (v), Plant based (pb), Plant based available (pba) Gluten ingredient free (gif) Gluten ingredient free available (gifa)

The
WALRUS

W H I T E

175ml 250ml Bottle

Brume di Monte Pinot Grigio, Veneto, Italy <i>Light, crisp and refreshing</i>	7	9.8	28
Long Beach Chenin Blanc, Robertson, South Africa <i>Dry, fresh and fruity with a zippy finish</i>	6.4	8.95	25.5
Prime Cuts White, South Africa <i>Light-bodied with subtle fruitiness</i>	-	-	23.5
Ochagavia Sauvignon Blanc, Rapel, Chile <i>Zesty and fresh with tropical fruit flavours</i>	-	-	30
l'Ormarine Picpoul de Pinet, Languedoc, France <i>Very food-friendly, with a tangy lick on finish</i>	-	-	34
Torre Lapela, Vinho Verde, Portugal <i>Has a natural delicate spritz to retain fruit freshness</i>	8.5	11.9	34
Moko Sauvignon Blanc, Marlborough, NZ <i>Packed with lively passion fruit flavours</i>	9	12.6	36
Macon-Uchizy Talmard, Burgundy, France <i>Classic, elegant and super-stylish 'villages' Burgundy</i>	-	-	42

S P A R K L I N G

125ml Bottle

Bolney Brut NV, East Sussex, England <i>Traditional method and Champagne-like wine style</i>	-	55
Santa Fosca Prosecco DOC, Veneto, Italy <i>Italian classic, refreshingly crisp and dry</i>	6.25	30
Veuve Clicquot, Reims, France	-	75

R E D

175ml 250ml Bottle

Adobe Pinot Noir Reserva, Maipo, Chile <i>Light bodied but with lovely length. Stylish</i>	8	11.2	32
Peribanez Tempranillo Tinto, Castilla, Spain <i>Deep ruby colour and spicy, bramble fruitiness</i>	6.4	8.95	25.5
Prime Cuts Red, South Africa <i>Light-bodied with subtle fruitiness</i>	-	-	23.5
Don Silvestre Merlot, Central Chile <i>Ripe, black cherry fruitiness and juicy finish</i>	6.9	9.65	27.5
Les Coteaux Cotes du Rhone Villages, Rhône, France <i>Brightly spicy, medium bodied and delicious</i>	-	-	33
Tabali Gran Reserva Malbec, Limari, Chile <i>Elegant structure with vanilla hints, supported by ripe black fruits</i>	9.25	12.95	37
Rippa Dori Crianza, Ribera del Duero, Spain <i>Medium-bodied and smooth, with toasty oak hints</i>	-	-	42.5

R O S É

175ml 250ml Bottle

Piattini Pinot Grigio Blush, Italy <i>Pale coral pink, a dry, fresh and fruity rosé with delicate aromas of red berries</i>	7	9.8	28
El Ninot Rosado, Provence, France <i>Dry and crisp with bright freshness</i>	6.25	8.75	25
Cuvee Edalise Rosé, Provence, France <i>Pale pink yumminess that lingers on the palate</i>	-	-	38.5
Whispering Angel Rosé, Provence, France <i>Textbook Provencal rosé with silky delicacy</i>	-	-	49

