



The
Walrus
pub, club & dining room

SMALL PLATES & SHARERS

Korean chicken bites 9.5
spring onion, sesame seeds
(gif)

Baked goats cheese 8
balsamic onions, croutons
(v, gif)

Hummus & harissa 8
herb oil, crispy chickpeas, flatbread
(pb, gif)

House mezze 17
hummus, baba ganoush, roasted peppers, artichoke hearts,
olives, flatbread (pb, gif)

Salt & pepper squid 9.5
gochujang mayonnaise
(gif)

Pumpkin & sage arancini 8
vegan aioli
(pb, gif)

**Chipotle bbq pork soft
tacos 8.5**
pickled red onion, jalapenos

Smoked peppered mackerel salad 9
roasted beetroot, horseradish,
lemon dressing (gif)

**Sautéed wild mushrooms on
toasted sourdough 8.5**
(pb, gif)

**Black pudding
sausage roll 7.5**
caramelised apple puree

Charcuterie plate 19.5
cured meats, olives, Parmesan, pickled vegetables,
salt & pepper crackers (gif)

MAINS

House cheeseburger 16.5
burger mayo, pickles, slaw, skin-on fries
(gif)

Battered haddock & chips 16.5
peas, tartare sauce, lemon
(gif)

Pan fried bream fillet 19.75
mussel, fennel & dill broth, baby
potatoes, samphire (gif)

Roasted chicken supreme 17.5
tender stem broccoli, dauphinoise
potatoes, tarragon sauce (gif)

28 day aged 10oz sirloin steak 24
sauteed mushrooms, salad, skin-on fries,
peppercorn sauce (gif)

Bavette steak frites 16
rocket salad, garlic butter
(gif)

Crispy chicken burger 16
sriracha mayo, slaw, skin-on fries
(gif)

Maple cured gammon steak 16
fried egg, chunky chips, salad
(gif)

Walrus veggie burger 15
smoked Applewood cheese, burger sauce,
gem lettuce, skin-on fries (pb, gif)

Chickpea & sweet potato curry 13.75
cumin rice, pickled red onion,
flatbread (pb, gif)

Braised lamb shoulder 19.75
pearl barley, celeriac puree,
port gravy

Wild mushroom gnocchi 14.5
white wine & cream, crispy kale, seeds
(pb)

SIDES & NIBBLES

Padron peppers 4.5
(pb, gif)

Marinated olives 4.5
(pb, gif)

Focaccia 4.75
balsamic & oil (pb)

Skin-on fries 4.5
(pb, gif)

Chunky chips 4.5
(pb, gif)

Seasonal vegetables 4.5
(pb, gif)

House salad 4
(pb, gif)

Curry sauce 1
(pb)

LUNCH & A PINT • MON–FRI, 12–6PM • £10

Choose from a pint of Notting Helles Lager, Walrus Bitter,
Pavement Press cider or Pepsi, Pepsi Max, Lemonade

Quarter pounder with cheese
pickles, burger sauce & fries

Fish finger bap
tartare sauce, lettuce & fries

Crispy chicken wrap
lettuce, sriracha mayo & fries

Grilled cheese sandwich
fries (v, pba)

DESSERTS

Chocolate brownie 7.5
vanilla ice cream (pb, gif)

Coastal cheddar 7.5
chutney, crackers (v, gif)

Sticky toffee pudding 7
toffee sauce, ice cream (v)

Apple & blackberry crumble 7.5
(v, pba)

Ice cream & sorbet 6
(v, gif) & (pb, gif)



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 if you have an allergy.

Key: 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
Silvestre 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
Pol Roger Reserve, Epernay, France	-	77

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
Silvestre Ochagavia 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, Castilla, Spain <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

