



The
Walrus
pub, club & dining room

SMALL PLATES & SHARERS

- | | | |
|--|---|--|
| Buffalo chicken wings 9
<i>blue cheese dip
(gif)</i> | Crispy salt & pepper squid 9.5
<i>gochujang mayonnaise
(gif)</i> | Smoked salmon pate 10
<i>pickled cucumber, rye bread
(gifa)</i> |
| Baked goats cheese 8
<i>cranberry & maple glaze,
toast (v, gifa)</i> | Roast celeriac soup 7
<i>herb oil, celeriac crisps
(pb, gif)</i> | Charcuterie plate 19.5
<i>cured meats, olives, Parmesan, pickled
vegetables, crackers (gifa)</i> |
| Hummus & harissa 8
<i>herb oil, crispy chickpeas, flatbread
(pb, gifa)</i> | House mezze 17
<i>hummus, baba ganoush, peppers, olives,
artichoke hearts, flatbread (pb, gifa)</i> | Ham hock terrine 9.75
<i>cornichons, chutney,
sourdough</i> |

MAINS

- | | |
|--|---|
| House cheeseburger 16.5
<i>burger mayo, pickles, slaw, skin-on fries
(gifa)</i> | Crispy chicken burger 16
<i>sriracha mayo, slaw, skin-on fries
(gifa)</i> |
| Beer battered haddock & chips 16.5
<i>peas, tartare sauce, lemon
(gif)</i> | Wild mushroom gnocchi 14.5
<i>white wine & cream, crispy kale,
seeds (pb)</i> |
| Fillet of seabream 19.5
<i>leek, potato & clam chowder,
crispy cavolo nero (gif)</i> | Walrus veggie burger 15
<i>smoked Applewood cheese, burger sauce,
gem lettuce, skin-on fries (pb, gifa)</i> |
| Roasted chicken supreme 17.5
<i>tender stem broccoli, dauphinoise
potatoes, tarragon sauce (gif)</i> | Chickpea & sweet potato curry 13.75
<i>cumin rice, pickled red onion,
flatbread (pb, gifa)</i> |
| 28 day aged 10oz sirloin steak 24
<i>sauteed mushrooms, salad, skin-on fries,
peppercorn sauce (gif)</i> | Braised daube of beef 21
<i>parsnip mash, winter greens,
bourguignon gravy (gif)</i> |

SIDES & NIBBLES

- Padron peppers 4.5**
(pb, gif)
- Marinated olives 4.5**
(pb, gif)
- Focaccia 4.75**
balsamic & oil (pb)
- Skin-on fries or chunky chips 4.5**
(pb, gif)
- Seasonal vegetables 4.5**
(pb, gif)
- House salad 4**
(pb, gif)

DESSERTS

- Chocolate brownie 7.5**
vanilla ice cream (pb, gif)
- Christmas pudding 8.5**
brandy sauce (v)
- Coastal Cheddar & Colston Basset Stilton 8.5**
*spiced pear chutney, frozen
grapes & crackers (v)*
- Sticky toffee pudding 7**
toffee sauce, ice cream (v)
- Lime & stem ginger
cheesecake 8 (v)**
- Ice cream & sorbet 6**
(v, gif) & (pb, gif)

NEW YEAR'S EVE DINNER & DANCE

£49.5 per person

4 courses with a glass of Prosecco on arrival

Available from 7.30 pm in our Dining Room

Followed by dancing in The Tusk Club from 10pm

Visit our website or speak to a team member for further details



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>	8.5	11.9	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
Della Vite Prosecco Superiore DOCG, Valdobbiadene, Italy <i>rich, extra dry, lingering mineral palate</i>	-	-	40
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>	8.25	11.55	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, Abruzzo, Italy <i>Pale coral pink, dry, fresh & 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

