



The
Walrus
pub, club & dining room

Small plates

3 for 22 (Monday to Friday)

Chipotle pork tacos 8.5
*pickled red onions, jalapenos,
shredded gem lettuce*

Salt & pepper squid 9.5
*chilli & lime mayo
(gif)*

Grilled king prawns 10.75
garlic & herb butter, focaccia (gifa)

Venison & brandy paté 8.25
*chutney, pickled red onion,
fried capers, grilled sourdough*

Baked goats cheese 8.25
*candied beets, toasted walnuts,
hot honey, focaccia (v, gifa)*

Sweet chilli tofu salad 8
*ginger & sesame dressing
(pb, gif)*

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

Fried chicken wings 9.5
*buffalo sauce (gif)
OR lemon pepper (gif)*

Nibbles & Sharers

Mezze 17

*hummus, tzatziki, peppers, olives,
artichokes, flatbread (pb, gifa)*

Charcuterie plate 19.5
*cured meats, olives, Parmesan, pickled
vegetables, sourdough (gifa)*

Frickles 4.5
chipotle mayo (pb, gif)

Padron peppers 4.75
lime salt (pb, gif)

Marinated olives 4.5
(pb, gif)

Focaccia 4.25
oil & vinegar (pb)

Mains & Sides

Pan-roasted salmon fillet 22.5
*crushed potato, stem broccoli,
lemon beurre blanc (gif)*

Beer battered fish & chips 17.5
*garden peas, tartare sauce, lemon (gif)
add curry sauce 2*

Double cheeseburger 17.5
*American cheese, burger sauce, pickles,
fries (gifa), add bacon 2*

**Harissa spiced couscous
salad 14.5**
*broccoli, hummus, vegan feta,
pickled cucumber, slaw, pomegranate (pb)*

Flat iron steak 20
*fries, garlic butter, rocket,
pickled red onion (gif)*

Crab & prawn linguine 18
*gremolata, cherry tomatoes, chilli,
toasted pine nuts*

Korean fried chicken burger 16.5
*gochujang sauce, crunchy Asian slaw,
fries (gifa)*

Chickpea & squash curry 15
*coconut rice, green chilli sambol, crispy
shallots, naan (pb, gifa)
add chicken (gif) 4.5*

Pan-roasted chicken supreme 18.5
*braised baby gem, new potatoes, peas,
asparagus, bacon, tarragon pesto*

Aged sirloin steak 25
*chips, garlic butter,
rocket, pickled shallots (gif)*

Grilled halloumi burger 15.5
*roast peppers, guacamole,
slaw, fries (v, gifa)*

Fries (pb, gif) | Chips (pb, gif) 5
Salt & pepper fries (pb, gif) 5
House salad (pb, gif) 4
Seasonal vegetables (pb, gif) 4.5

After Dinner Drinks

25ml

Grand Marnier 5.3
Limoncello 4.9
Disaronno 5.1
Baileys (50ml) 5.8
Martell VS 5.6
Patron XO 6
Talisker 10yr 6.7
Laphroaig 10yr 7.3
Glenfiddich 12yr 6.3

Desserts

Chocolate brownie 8
*chocolate sauce, coconut sorbet
(pb, gif)*

Crème brulee 7.5
candied ginger & apple (v)

Ice cream 6.25
*3 scoops (v, gif)
ask us for today's flavours*

Sticky toffee pudding 7.5
*toffee sauce, ice cream
(v)*

Lemon tart 7.5
macerated berries (v)

Sorbet 6.25
*3 scoops (pb, gif)
ask us for today's flavours*



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)