



The
Walrus
pub, club & dining room

Small plates

3 for 22 (Monday to Friday)

Buffalo chicken wings 9.5
blue cheese sauce
(gif)

Mozzarella & Pesto 9
tomatoes, ciabatta, rocket
balsamic reduction (v, gifa)

Smoked haddock fishcakes 8.5
garlic prawns, celeriac remoulade

Parma ham & Parmesan 8.5
cornichons, rocket, pickled red onion,
sourdough (gifa)

Salt & pepper squid 9.5
spring onion, chillies, lime mayo
(gif)

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

Tempura vegetables 8
miso mayo (pb, gif)

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

Nibbles & Sharers

Mezze 17

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

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

Pork & sage sausage roll 5.5
piccalilli mayo

Padron peppers 4.5
(pb, gif)

Marinated olives 4.5
(pb, gif)

Grilled sourdough 3.75
oil & vinegar (pb)

Mains & Sides

Pan fried sea bass 19.75
herbed new potatoes, fennel,
saffron sauce, crispy capers (gif)

Beer battered haddock 17.5
chunky chips, garden peas,
tartare sauce, lemon (gif)

Double cheeseburger 16.95
skin-on fries, slaw (gifa)
add bacon 1.25

Squash, vegan feta &
quinoa salad 14
pomegranate, mint & crispy
sweet potato (pb, gif)

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

Flat iron steak frites 18
garlic butter, rocket,
pickled red onion (gif)

Cumberland sausage & mash 15
caramelised red onion gravy.
veggie/vegan option 15

Crispy chicken burger 16
buffalo & blue cheese sauce, slaw,
skin-on fries (gifa)

Butterbean & smoked
tofu curry 13.75
coconut and cumin rice,
flatbread (pb, gifa)

Lemon roast chicken 17.5
parmentier potatoes, leek sauce,
bacon, grilled baby gem (gif)

Sirloin steak 24
skin-on fries, roast garlic tomato,
rocket salad, peppercorn sauce (gif)

Grilled halloumi burger 15
roast peppers, guacamole,
skin-on fries, slaw (v, gifa)

Skin-on fries | chunky chips 4.5
Salt & pepper fries 5
House salad 4 | Seasonal veg 4.5
Add chicken 4.95 | Add haloumi 4.5

Desserts

Chocolate brownie 7.5
vanilla ice cream (pb, gif)

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

Ice cream 6
3 scoops (v, gif)
ask us for today's flavours

Maple crème brulee 7.5
candied ginger (v)

Lemon tart 7.5
raspberry coulis (v)

Sorbet 6
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)

The
WALRUS

W H I T E

125ml 175ml Bottle

Brume di Monte Pinot Grigio, Veneto, Italy <i>Light, crisp and refreshing</i>	5.25	7.15	28.5
Long Beach Chenin Blanc, Robertson, South Africa <i>Dry, fresh and fruity with a zippy finish</i>	4.8	6.5	26
Prime Cuts White, South Africa <i>Light-bodied with subtle fruitiness</i>	-	-	24.5
Ochagavia Sauvignon Blanc, Rapel, Chile <i>Zesty and fresh with tropical fruit flavours</i>	-	-	30.5
l'Ormarine Picpoul de Pinet, Languedoc, France <i>Very food-friendly, with a tangy lick on finish</i>	-	-	35
Torre Lapela, Vinho Verde, Portugal <i>Has a natural delicate spritz to retain fruit freshness</i>	6.35	8.65	34.5
Moko Sauvignon Blanc, Marlborough, NZ <i>Packed with lively passion fruit flavours</i>	6.7	9.15	36.5
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
Le Dolci Colline Prosecco (pb), Venezie, Italy <i>Italian classic, fresh, fruity and dry</i>	6.5	-	32
Veuve Clicquot, Reims, France	-	-	77
Henners Rose NV, Sussex, England	-	-	55
Della Vite Prosecco DOCG, Veneto, Italy	-	-	40

R E D

125ml 175ml Bottle

Adobe Pinot Noir Reserva, Maipo, Chile <i>Light bodied but with lovely length stylish</i>	6.05	8.25	33
Peribanez Tempranillo Tinto, Castilla, Spain <i>Deep ruby colour and spicy, bramble fruitiness</i>	4.85	6.65	26.5
Prime Cuts Red, South Africa <i>Light-bodied with subtle fruitiness</i>	-	-	24.5
Don Silvestre Merlot, Central Chile <i>Ripe, black cherry fruitiness and juicy finish</i>	5.05	6.9	27.5
Les Coteaux Cotes du Rhone Villages, Rhone, France <i>Brightly spicy, medium bodied and delicious</i>	-	-	34
Tabali Gran Reserva Malbec, Limari, Chile <i>Elegant structure with vanilla hints, supported by ripe black fruits</i>	7	9.5	38
Rippa Dori Crianza, Ribera del Duero, Spain <i>Medium-bodied and smooth, with toasty oak hints</i>	-	-	44

R O S É

125ml 175ml Bottle

Piattini Pinot Grigio Blush, Italy <i>Pale coral pink, a dry, fresh and fruity rosé with delicate aromas of red berries</i>	5.25	7.15	28.5
El Ninot Rosado, Castilla, Spain <i>Dry and crisp with bright freshness</i>	4.8	6.5	26
Cuvee Edalise Rosé, Provence, France <i>Pale pink yumminess that lingers on the palate</i>	-	-	39.5
Whispering Angel Rosé, Provence, France <i>Textbook Provencal rosé with silky delicacy</i>	-	-	49.5

