



The
Walrus
pub, club & dining room

CLASSIC SET MENU

(MINIMUM 16 GUESTS)

29pp

STARTERS

Parma ham & Parmesan

cornishons, rocket, sourdough (gifa)

Pea & watercress soup

herb oil, cream, seeds, toast (pb, gifa)

Smoked mackerel salad

rocket, watercress, pickled beetroot, chive cream (gif)

MAINS

Lemon roast chicken

parmentier potatoes, leeks & bacon (gif)

Steak & ale pie with mash

seasonal vegetables, red wine gravy

Beer battered haddock & chips

garden peas, tartare sauce, lemon (gif)

Roast butternut squash & sage gnocchi

kale, burnt butter sauce, crispy onions (pb)

DESSERTS

Lemon tart

raspberry coulis (v)

Chocolate brownie

vanilla ice cream (pb, gif)

Sticky toffee pudding

toffee sauce, ice cream (v)

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.

Full calorific values available: please ask a member of the team.

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