

The WALRUS

STARTERS

CHICKEN LIVER PARFAIT 5.75
Red onion & port chutney, pickles

HEIRLOOM TOMATO SALAD 6.25
Parmesan basket, basil & baked ricotta crumb (v/gf)

QUAIL SCOTCH EGGS 5.25
Chorizo on smoked tomato
Haggis on celeriac remoulade

LEMON & DILL CURED SALMON 7.25
Cucumber, caper & pink peppercorn (gf)

SMASHED AVOCADO 5.50
Beetroot houmous, toasted hazelnuts,
coriander flatbread (v*)

CRAB & EGG ASPARAGUS SALAD 7.25
Pickled shallots, Jersey Royals, watercress, caper berries

CRISPY COURGETTE FLOWER 6.95
Goat's cheese, sunflower seeds; fennel,
red pepper coulis (v)

CONFIT DUCK PATE on TOAST 6.95
Smoked duck, radish, kohlrabi,
bean & fresh herb salad

BOARDS

(Priced per person)

GARDENER'S 7.50
Courgette & chickpea falafel,
Middle-Eastern ratatouille, beetroot
houmous, heirloom tomato salad basket,
chilli & garlic flatbread

CHEF'S LARDER 7.50
Mixed cured meat, potted beef,
balsamic onions, cocktail gherkins,
roasted squash, sourdough

SIDE ORDERS

Sourdough (v*) 2.50

Chips 3.50

Summer Slaw (v*) 3.00

Green vegetables 3.00

Mixed Leaf &
Herb Salad (v*) 3.25

SUNDAY ROASTS

Roast Beef

Slow Cooked Lamb Shoulder

Pork Belly & Crackling

Half Corn-Fed Chicken

Vegetarian Wellington

Vegan Dish

MAINS

SEARED SEA TROUT 14.75
Shaved fennel, beetroot, squash puree,
steamed mussels (gf)

PAN FRIED POLENTA 10.75
Braised fennel, Romano sweet pepper,
red onion;tomato & basil sauce (v*/gf)

ROAST CHICKEN BREAST 12.95
Confit thigh, olive & caper salsa;
sweetcorn puree, charred asparagus (gf)

STEAMED PLAICE 15.95
Salmon mousse, saffron potato, langoustine,
rainbow chard,lemon butter sauce (gf)

POSH LAMB KEBAB 13.75
Sumac & pomegranate marinated shoulder,
buttermilk aioli; summer slaw, naan bread

DUCK LEG CONFIT 14.25
Ham hock & white bean broth, kale (gf)

BASIL PESTO LINGUINE 9.75
French beans, pine nuts, violet potato crisps,
vegetarian Parmesan (v)

BEER BATTERED HADDOCK & CHIPS 12.25
Tartare sauce, peas & burnt lemon (gf)

BEEF BURGER 9.95
Russian dressing, baby gem & chips
Cheddar, smoked streaky bacon 1.00 each

SUPERFOOD SALAD 9.25
Roast squash, beetroot, watercress, quinoa,
toasted seeds, balsamic vinaigrette,
pomegranate molasses (v*/gf)
Add chicken breast, seared sea trout or
crispy courgette flower 3.85 each

10oz RUMP STEAK 14.75
9oz RIB EYE STEAK 18.50
Chips or Greek Salad, watercress & shallots (gf)
Garlic & parsley butter or Green peppercorn sauce

DESSERTS

VANILLA CHEESECAKE 5.50
Passion fruit coulis, kumquat marmalade

DARK & WHITE
CHOCOLATE BROWNIE 5.75
Vanilla ice cream, popping candy (gf)

CHEESE BOARD 7.50
Red onion chutney & crackers

ALMOND FINANCIER 6.25
Poached peach, blueberries &
frozen yoghurt

BAKED ALASKA 6.75
Mango coulis

ICE CREAM & SORBET 1.50 per Scoop
Vanilla, chocolate, strawberry, frozen yoghurt
lemon (v*), raspberry (v*), green apple (v*)

An optional service charge of
10% will be added to your table.
For allergen information please
speak to your server.

Please ask about our pizzas

(v) Vegetarian (v*) Vegan
(gf) Gluten free