

The
WALRUS

STARTERS

Chicken Liver Pate,
parsley, pickled vegetable & cornichon salad with sourdough
Roasted Tomato & Red Pepper Soup,
baked & crumbled feta cheese & basil (v+)

MAINS

Gluten Free Beer Battered Haddock & Chips,
tartare sauce, mushy peas & lemon (gif)
Beef Burger,
mayonnaise, salad & fries
Chicken Fricassee,
Parmentier potatoes, peas & tarragon sauce
Primavera Linguine,
lemon thyme & vegan cheese (v*)

DESSERTS

Cherry Bakewell Tart,
Chantilly cream
Sticky Toffee Pudding,
clotted vanilla ice cream

An optional service charge of 10% will be added to your table. For allergen information please speak to your server.
(v) vegetarian. (v*) vegan. (v+) vegan available on request. (gif) gluten ingredient free
Please ask for allergen information.

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STARTERS

Prosciutto & Parmesan,
marinated olives, sour dough & tomato butter
Grilled Mackerel on Pissalidière,
melted green tomatoes, paprika & sherry vinegar
Beetroot Crêpe,
cashew cheese, mushroom, basil & rocket (v*)

MAINS

Pan Fried Fillet of Bream,
dressed crab, crushed potato, braised fennel, orange Hollandaise (gif)
Braised Lamb Shoulder,
Pancetta wrapped French beans & dauphinoise potato
Vegan Shepherds' Pie,
chestnuts, heritage carrots & edame beans (v*)

DESSERTS

Baked Vanilla Cheesecake,
blackberry compote
Sticky toffee pudding,
with clotted cream
Cheese Board,
Brighton Blue, Reblechon & Brie with fig & date chutney, crackers & grape

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Beef Carpaccio,

grilled baby artichoke, parmesan, rocket, truffle & lemon mayonnaise

Oyster Tempura,

wasabi mayonnaise, pickled seaweed

Courgette Galette,

salsa verde, mizuna, sundried romesco sauce (v*)

MAINS

Canoed Sea Bass,

black ink risotto, saffron mussels & tempura langoustine (gif)

Slow Roast Duck Leg,

dauphinoise, pancetta wrapped French beans (gif)

Aged Sirloin,

baked potato mousseline, bone marrow jus, French beans

Baked Onion Pumpkin,

with butternut squash, roasted root vegetable stew, habanero & nut rice (v*/gif)

DESSERTS

Baked Alaska,

mango salsa

Chocolate & Coconut Tart,

coffee ice cream (v*/gif)

Apple Tart Fine,

vanilla ice cream

Cheese Board,

Brighton Blue, Reblechon & Brie with fig & date chutney, crackers & grape

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