

The WALRUS

For The Table

Sourdough with balsamic vinegar and cold pressed rapeseed oil (pb)	3
Marinated Nocellera olives (pb) (gif)	5
Cumberland sausage roll	4
Cumberland Scotch egg served with apple ale and chilli chutney	5

To Share

Whole baked Camembert with rosemary and garlic	14
Deli board of houmous, babaganoush, roasted peppers, marinated artichokes, Nocellara olives, lilliput capers & flat bread (v)	15
<i>Add cured meats £6</i>	

Starters & Small Plates

Rustic houmous with sumac roasted cauliflower, roasted heritage carrots and flat bread (pb)	7
Chicken & leek terrine with warmed sourdough and apricot chutney	8
Grilled halloumi atop a salad of chicory, avocado, quinoa, pomegranate and herbs (v) (gif)	8 / 13
Smoked trout on toast topped with a salad of pickled fennel, radish and keta caviar	9
Burrata on a bed of heirloom tomatoes with herb oil and balsamic pearls (v)	9.5
Crispy salt and pepper squid served with chilli mayonnaise (gif)	7.5
Seared scallops with chorizo, celeriac puree and sweetcorn salsa	9.5

Large Plates

Classic Caesar salad topped with a soft boiled egg <i>Add roasted chicken breast £5 salmon £7.5</i>	11
Salt-baked celeriac katsu curry with an edamame salad and steamed rice (pb) (gif)	12
Pumpkin tortellini tossed with wild mushrooms, truffle oil and sage, served atop Jerusalem artichoke puree	12.5
Grilled beef burger, topped with cheese in a glazed bun loaded with little gem, tomato, burger sauce and pickles, with chips	13
Pan fried chicken supreme, with roasted Mediterranean vegetables, tomato pesto and black olives (gif)	13.5
Battered haddock and chips with garden peas and tartare sauce (gif)	13.5
Braised ox cheek cottage pie served with buttered hispi cabbage, peas and leeks	13.5
Pan fried Chalk Stream trout on a bed of buttered leeks, samphire and saffron potatoes, and a creamy curried mussel sauce (gif)	15
Pan fried cod on a bed of kale and sauteed baby potatoes, with chorizo jam and sweet potato crisps	17
Bouillabaisse of salmon, cod, mussel, prawn and red mullet	17.5
Pan fried haunch of venison with roasted vegetables, braised red cabbage and finished with a rich red wine jus	17.5
Steak , grilled to your liking and served with watercress, chips and your choice of sauce; bearnaise, green peppercorn & brandy, blue cheese, wild mushroom & truffle or shallot, red wine & thyme	
28 day aged Sirloin, 8oz	22.5
28 day aged ribeye, 8oz	24
Hanger, 12oz	16
Fillet, 8oz	30

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

Sandwiches



Served at lunchtime only

Served on your choice of sourdough bread or wrap

Crab mayonnaise with crispy apple matchsticks	9
Chicken, bacon and tomato with mayo and little gem	6.5
Plant based meatballs topped with arrabbiata sauce and vegan cheese (pb)	7
Our famous lobster roll; brioche bun stuffed with lobster, baby gem and pickles	16
Fish finger, with little gem and tartare sauce	6.5

Add chips £1.5

Sides



Buttered baby potatoes (gif)	3.5
House salad with maple and mustard dressing (pb) (gif)	4
Buttered seasonal greens (gif)	4
Chips (pb) (gif)	3
Katsu curry sauce (pb)	1.5

To Follow



Sticky toffee pudding with a rich toffee sauce and vanilla ice cream (v) (gif)	6
Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)	6
Traditional treacle tart served with your choice of vanilla ice cream or custard (v)	7
Baked New York style cheesecake with mango sorbet and a salsa of pineapple, mint and pomegranate (pb) (gif)	7
Your choice of our ice creams and sorbets (v) (pb) (gif)	scoop 2
British cheese board; Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers (v)	8.5
Salted caramel & banana bread and butter pudding with crème anglaise (v)	7
Apple and pear oat crumble with creamy custard (v)	7

Sunday Roast



Served only on Sunday

Served with garlic and rosemary roasted potatoes, lemon and thyme roasted carrots and parsnips, braised red cabbage, Yorkshire pudding and rich, red wine gravy

Roast 28-day aged sirloin of beef	17
Half a roast chicken with sage and onion stuffing	14.5
Mushroom and cashew nut Wellington (pb)	12.5
Roast pork belly with apple sauce	14.5

Sides

Pigs in blankets with rosemary, honey and mustard	3.5
Cauliflower cheese (v)	3.5
Sage and onion stuffing (v)	2.5
Yorkshire pudding (v)	1

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