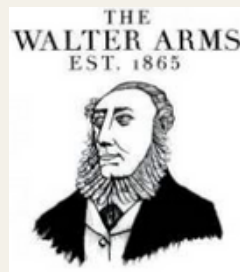


THE WALTER ARMS

# MENU



## TO SHARE

- Charcuterie Board** 20  
Coppa, Prosciutto, Milano Salami, Burrata, Mixed Olives, Sundried Tomato, Red Onion Chutney Cornichons, Sourdough.
- Fisherman's platter** 22  
Crispy Cod Goujons, Scottish Mussels, Garlic Prawn Skewers, Calamari, Mushy Peas, aioli, Sweet Chilli, Sourdough, Charred Lemon
- Mezze Board** 14  
Beetroot Falafel Bites, Beetroot Houmous, Sweet Chilli Houmous, Grilled Flatbreads, Carrot Sticks
- Baked Camembert** 15  
Garlic, Rosemary, Extra Virgin Olive Oil, Caramelized Red Onion Chutney, Sourdough

## STARTERS

- Salt and Pepper Calamari** 10.5  
Garlic Mayo, Sweet Chilli, Charred Lemon, Pea Shoots
- Duo of Houmous (Vg)** 7.5  
Beetroot Houmous, Sweet Chili Houmous, Garlic Flatbread
- Smoked Salmon & Prawn** 10.5  
The Weald Smokery Smoked Salmon, Prawn Marie Rose, Mixed Leaves, Multi Grain
- Burrata** 10  
Tomato, Basil, Balsamic, Extra Virgin Olive Oil
- Mussels** 12  
Cream, white wine, garlic, Sourdough
- Halloumi Fries** 7.5  
Honey, Lemon, Mustard Dressing, Peashoots
- Korean Fried Chicken** 9  
Salt & Pepper Hash Bites, Chilli, Spring Onion, Sesame

## GRILL

- Ribs** 18  
Pork Ribs, BBQ Glaze, Coleslaw, Corn, House Fries
- Gammon** 16.5  
Fried Eggs, Pinapple, Vine on Tomato, Mushroom, Chips
- Sirloin** 22  
28 day aged Aberdeen 8oz Sirloin, Vine on Tomato, Mushroom, Chips, Peppercorn
- Walter Grill for 2** 35  
8oz Aberdeen Sirloin, Gammon, Chicken, Pork Sausage, Vine on Tomato, Mushroom, Chips, peppercorn sauce and fried egg

## PUB FAVORITES

- Chicken Parmigiano** 16  
Parmesan Crumb, Marinara Sauce, Mozzarella, Roast New Potato, Rocket, Balsamic
- Fish & Chips** 18  
Beer Batter Cod Fillet, Skin on Chips, Mushy Peas, Silverskins, Bread & butter
- Moules Frits** 16  
Rope Grown Scottish Mussels, White Whine, Cream, Garlic, Skin on Garlic Herb Fries, Sourdough
- Smoked Salmon Nicoise** 15  
The Weald Smokery Smoked Salmon, Mixed Leaf Tomato, Red Onion, Charred Longstem Broccoli, New Potato, Boiled Egg, Vinaigrette
- Chicken Caesar** 15.5  
Smoked Bacon, Romaine, Anchovys, Sourdough Croutons, Parmasan, Caesar Dressing
- Pan Fried Salmon** 15.5  
Roast New Potato, Vine on Tomato, Longstem Broccoli, Honey Glazed Carrot, Hollandaise
- Beetroot Wellington (Vg)** 15.5  
Roast New Potato, Longstem Broccoli, Roast Carrot, Root Vegetable Gravy

## BURGERS

- Walter Burger** 18  
6oz British Beef Burger, Smoked Bacon, Mature Cheddar, Mixed Leaves, Tomato, Gherkin, Burger Sauce, House Fries, Coleslaw
- Blue Walter Burger** 18  
6oz British Beef Burger, Smoked Bacon, Stilton, Mixed Leaves, Tomato, Gherkin, Garlic Mayo, House Fries, Coleslaw
- Garden Burger** 17.5  
Moving Mountains Burger, Mixed Leaves, Tomato, Gherkin, Houmous, House Fries

## SKILLETS

- Sizzling skilletts of Cajun spiced red Onion, and Peppers served with Grated Mozsarella, Salsa, Sour Cream & Warm Tortillas
- Choose From :**
- Cajun Spiced Chicken** 16
- 8oz Sirloin Steak** 22
- Pan Fried Cajun Salmon** 15.5