

## TO SHARE

### CAMEMBERT SHARER v

Stone baked garlic and rosemary camembert served with sour dough bread and red onion chutney • 14.00

### FISHERMANS SHARER

Smoked salmon, gambas al ajillo, whitebait and smoked mackerel pate served with toasted sour dough and a complimentary dip • 19.00

### WALTER ARMS SHARER

Chicken liver pate, mini sausages, jospers-grilled halloumi, falafel, olives & houmous served with garlic flatbread • 19.00

### ARTISAN BREAD BOARD

Served with blended bone marrow and beef dripping spread, olive oil, balsamic vinegar and marinated olives • 6.50

## CHILDREN'S MENU

CHOOSE ANY MAIN COURSE AND DESSERT BELOW WITH A CHILD'S DRINK FOR ONLY • 9.50

### MAINS

#### SAUSAGE AND MASH

With peas and gravy

#### FISH & CHIPS

With peas

#### CHICKEN BURGER

With lettuce, tomato and chips

#### CHEESE & TOMATO PIZZA v, vGNO

Choose any extra toppings from pepperoni, chicken, crispy bacon, mushrooms, peppers, olives, red onion

#### SPAGHETTI v

Choose from bolognese or tomato and basil

### DESSERTS

#### VANILLA ICE CREAM v, GF

With chocolate sauce

#### CHOCOLATE BROWNIE v, GF

With vanilla ice cream

## CHILDREN'S SUNDAY ROAST

All served with roast potatoes, seasonal vegetables, homemade Yorkshire puddings and a rich gravy

### ROAST GARLIC AND ROSEMARY INFUSED BEEF STRIPLOIN

### ROAST APPLE AND CIDER 12HOURS SLOW COOKED PORK BELLY

### ROAST ROLLED LEG OF LAMB

### ROAST VEGETABLE WELLINGTON v

### CHORIZO SCOTCH EGG

With a rocket salad and mustard mayonnaise • 6.00

### GAMBAS AL AJILLO

with garlic, lemon, chilli and sourdough • 10.00

### SOUP OF THE DAY vO

see specials

### WALTER MIXED GRILL

4oz sirloin steak, chicken breast, old spot sausage, 4oz gammon steak, black pudding, fried egg, vine tomatoes & mushroom served with chips • 25.00

### GOURMET CHICKEN BURGER

Served in a brioche bun with cheddar cheese, prosciutto, chunky chips and chipotle mayonnaise • 14.00

### 100% HOUSE BEEF BURGER

Served in a brioche bun with cheddar cheese, smoked bacon with a side of chips and barbeque sauce • 15.00

### 12 HOUR SLOW ROASTED PORK BELLY

Served with chive mash, tender stem broccoli, crackling & jus • 16.00

### CALVES LIVER

With bubble and squeak, crispy prosciutto & onion gravy • 16.00

### THYME CORN FED CHICKEN

Served with fondant potato, kale and bourbon cream mushroom sauce • 16.00

## TO START

### TEMPURA BATTERED ENOKI MUSHROOMS v

Served with red pepper and jalapeño houmous • 7.00

### SCALLOPS OF THE DAY

see specials

### SMOKED DUCK BREAST

On a mixed salad tossed with balsamic and raspberries • 8.50

### CREAM GOATS CHEESE STACK v

Served with beef tomato, basil, parmesan pesto and balsamic dressing • 7.00

## MAINS

JOSPER CHARCOAL GRILLS AND BURGERS

ALL OUR GRILLS ARE COOKED IN OUR CHARCOAL-FIRED JOSPER GRILL TO GIVE OUR FOOD A UNIQUE TASTE

### STEAKS

All our steaks are cooked to your preference and served with rocket, vine tomatoes and chunky chips

#### 8oz RUMP STEAK • 16.00

#### 10oz RIB-EYE STEAK • 23.00

#### STEAK SAUCES

\* Add green peppercorn, bearnaise or red wine jus for an extra £2

\* Make it a surf and turf. Add a king prawn hollandaise for only an extra £4

### GRILLED HALLOUMI BURGER

Served in a brioche bun with a flat mushroom and hummus, with a side of chips and barbeque sauce • 14.00

### JOSPER POLLO PICANTE

Served with rocket, marinated vine tomatoes, chips and chipotle mayo • 18.00

SEE BOARDS FOR SPECIALS

### BEER-BATTERED COD AND CHIPS

With garden peas and fresh tartare sauce • 14.00

### PAN SEARED DUCK BREAST

With garlic-crushed potatoes, buttered cabbage, wild mushrooms and raspberry jus • 17.00

### PAN FRIED SEABASS FILLET

Served with roasted vegetables and kale pesto • 17.00

### SMASHED SWEET POTATO v, vGO

With marinated herb feta, tzatziki, pumpkin seeds • 15.00

### PAN FRIED HAKE

With wilted spinach, garlic-crushed new potatoes & black pepper prawns noisette • 19.00

### RISOTTO OF THE DAY

see specials

## STONE-BAKED PIZZAS

HAND STRETCHED, TOPPED WITH OUR OWN OLD SPOT TOMATO SAUCE AND PERFECT BLEND OF MOZZARELLA AND CHEDDAR CHEESE

### MARGARITA v

House-made tomato sauce, grated mozzarella and cheddar with fresh basil • 9.00

### AMERICAN HOT

Loaded with spicy pepperoni and jalapenos • 14.00

### THREE LITTLE PIGS

Slow cooked BBQ pulled pork, crumbled black pudding and crispy bacon • 14.00

### THE OL WALTER

Chorizo, chill beef, bacon, pepperoni and braised onions • 15.00

### FOUR SEASONS

Crispy bacon, artichokes, mushrooms and olives • 13.00

### POLLO BIANCO

Chicken, prosciutto, béchamel sauce, Parmigiano-Reggiano, mozzarella, red onion marmalade • 14.00

### THE GARDEN OF VEGAN vGN

Mushrooms, red onion, red peppers, black olives, sundried tomatoes, vegan mozzarella and garlic oil • 13.00

## SIDES

#### ONION RINGS v • 3.50

#### MEDITERRANEAN OLIVES v • 3.00

#### HALLOUMI FRIES v • 5.00

#### GARLIC FLATBREAD STRIPS v • 3.00

#### SWEET POTATO FRIES v • 3.50

#### SKINNY FRIES v • 3.00

#### HOUSE SALAD v • 3.00

#### SEASONAL VEG v • 4.00

#### FALAFEL v • 3.50

## SUNDAY ROASTS

AVAILABLE ALL DAY SUNDAY

All roasts are served with freshly prepared roast carrots, honey roasted parsnips, roasted onion, roasted garlic and thyme potatoes, veal jus and buttered seasonal vegetables

### ROAST GARLIC AND ROSEMARY INFUSED BEEF STRIPLOIN • 15.50

### ROAST APPLE AND CIDER 12HOURS SLOW COOKED PORK BELLY • 14.50

### ROAST ROLLED LEG OF LAMB • 15.00

### ROAST VEGETABLE WELLINGTON v • 13.50

### ROAST SALMON WITH BEARNAISE SAUCE • 16.50

## PUDDINGS

IN-HOUSE HOMEMADE DESERTS

### PROFITEROLES v

Served with a rich chocolate sauce • 6.50

### WARM STICKY CREAMY CHOCOLATE BROWNIE v, GF

Served with vanilla ice cream • 7.00

### WILD BERRY VANILLA CHEESECAKE v

Served with raspberry sorbet • 8.00

### RICH CHOCOLATE TORTE v, GF

Served with vanilla ice cream and chocolate sauce • 7.00

### ICE CREAM SELECTION – PER SCOOP v, GF • 2.00

Strawberry, vanilla, chocolate, honeycomb, toffee & raspberry or lemon sorbet

### FARMHOUSE CHEESE BOARD

Served with onion chutney, grapes, celery and a selection of savoury biscuits • 10.00

## BUFFET

AVAILABLE TO PRE-ORDER FOR FUNCTIONS AND EVENTS

#### • 13.00 PER PERSON – MENU A

SPICED HARISSA HOT CHICKEN WINGS  
ROASTED RED PEPPER HUMMUS AND MIDDLE EASTERN FLAT BREAD

CHOICE OF HOMEMADE QUICHE  
(VEGETARIAN SELECTION IF REQUIRED)

CRISPY SALT AND PEPPER SQUID

HOMEMADE SAUSAGE ROLLS

CHORIZO SCOTCH EGGS

CHUNKY CHIPS

MIXED DRESSED SALAD

#### • 15.00 PER PERSON – MENU B

ADD SELECTION OF PIZZAS

#### • 16.00 PER PERSON – MENU C

ADD BROWNIE NIBBLES OR PROFITEROLES

#### • 17.00 PER PERSON – MENU D

ADD CIABATTA SANDWICH SELECTION

Any changes may be subjected to extra cost

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients that do contain allergens.

V – vegetarian, VO – vegetarian option VG – Vegan, VGO – Vegan option available, GF – Gluten free