

The Walter Arms

Soup of the Day

see specials

Chicken Liver & Port Pate

Chicken liver & port pate, grape, ginger & cranberry compote, rocket & toasted bloomer

Homemade Israeli Style Hummus

Fried chickpeas with lemon, parsley & paprika, flatbread

Smoked Salmon & Crayfish Roulade

Scottish smoked salmon, cream cheese & crayfish roulade, citrus crème fraiche, sweet pickled shallots & capers, watercress, granary toast

Pan-seared Black Pearl Scallops

See specials

£3.00 supplement charge

Pan-roasted Duck Breast*

Dauphinoise potato, slow-cooked red cabbage & honey-glazed apples, port wine jus, crispy pancetta

Lemon & Thyme Roasted Half Chicken

Garlic & rosemary roasted root vegetables, Dianne sauce, chips

Pan-fried Fillets of Seabass

Mashed potato roulade, watercress, smoked pepper & shallot compote, white wine & saffron Velouté

Halloumi Wellington

Dukkha-spiced grilled Halloumi, butternut squash & sun-kissed tomato Wellington, sautéed spinach, garlic & herb roasted baby potatoes, homemade Peri Peri sauce

Chargrilled Aged English Ribeye Steak*

Garlic & rosemary roasted root vegetables, peppercorn sauce, chips
£3.00 supplement charge

White Chocolate Panacotta, Raspberry Compote, Chocolate Soil

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Warm Belgian Waffle, Toffeed Apple, Sea Salted Caramel Ice Cream, Chocolate Sauce

'Seriously Real' Black Forrest Ice Cream, Homemade Cookies, Cherry Coulis

Cheese & Biscuits – Cornish Yarg, Isle of Wight Blue, Somerset Brie, Homemade Chutney, Grapes & Crackers

£2.00 supplement charge

2 course - £24.50 3 course - £28.95

**Cooking temperature required*

*Please note that all menu items are subject to change.
A discretionary 10% service will be added to the final bill*