

# *stickywalnut*

Spring tasting menu 29<sup>th</sup> of March

To begin

Sundried tomato focaccia

Snack

Crispy ducks tongue, green pepper dressing

Starter

Smoked ricotta gnocchi, globe artichoke, iberico ham, avocado mousse

Fish course

Pan fried sea bream, langoustine bisque, fennel

Main course

Beef sirloin, jersey royals, wild garlic, charred spring onion

Pre dessert

Meringue, lemon, basil

Dessert

Rhubarb and custard soufflé, ginger crumb

To finish

Petit fours

5 Courses £55 Per person

£30 Per person for a matching wine flight

Please inform of any allergies and intolerances, a full list of ingredients is available upon request

(n) = Contains nuts