

Lunch 12-2.30pm
(Monday - Saturday)

stickywalnut

Early Dinner 6-7pm
(Monday - Thursday)

1 Course 12 / 2 Courses 16 / 3 Courses 19

Drink Special: Arrowsmiths ruby rhubarb gin & Fever Tree tonic, served with kiwi £9½

Snacks

Gordal olives 4

Butternut squash croquettes, walnut oil, parmesan (n) 5½

Beer crisps, rosemary mayonnaise 3½

Rosemary and thyme focaccia 3½

Starters

Celeriac and truffle soup, pickled apple, toasted focaccia, walnut butter (n)

Crispy pigs head, barbecue sauce, caramelised apple

Tandoori mackerel, red cabbage, quince, squid ink crisp +£1

Roast beetroot salad, sticky walnuts, spiced pumpkin seeds, ricotta (n)

Chicken liver pate, grape and pear chutney, toasted focaccia

Main Courses

Braised feather blade, celeriac puree, buttered kale, truffle and parmesan chips +£4

Chicken breast, honey glazed carrots, Jerusalem artichoke

Roasted cauliflower, spiced red lentils, date labneh, pomegranate, berbere crisps

Butternut squash and miso tagliatelle, pumpkin seed, sage

Pan fried seabream, roasted Ratte potatoes, warm tartare sauce +£2

Sides

Hand cut truffle and parmesan chips 3½

Honey roasted carrots, hazelnut, chive (n) 4

Braised red cabbage 4½

Desserts

Chocolate and ale fudge cake, vanilla ice cream

Earl grey and vanilla rice pudding, Armagnac prunes, brown butter

Tonka bean ice cream, fresh honeycomb, dark chocolate sauce

Vanilla creme brûlée

Sharpham Rustic cheese, prune and walnut bread, quince (n)

To Finish

Chateau Rabaud-Promis, Semillon/Sauvignon Blanc, Sauternes, France 7½

Americano coffee with dark chocolate fudge and banana marshmallows 3½

Please inform us of any allergies and intolerances, a full list of ingredients is available upon request. (n) = contains nuts
Menus are subject to change depending on availability of ingredients.