

stickywalnut

Prix Fixe menu

Please note this menu is available only for tables of 7 or more

To Begin

Rosemary and thyme focaccia £3½

Beer crisps, rosemary mayonnaise 3½

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

Gordal olives £4

Starters

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

Chicken liver pate, pear and grape chutney, toasted brioche

Celeriac and truffle soup, cheddar scone, walnut butter (n)

Flamed mackerel, soused carrot, butternut squash, horseradish

Mains

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

Chicken breast, hay smoked sweetcorn, barbecue sauce, Armagnac prunes

Goat's curd and basil open lasagne, lemon butter sauce, pangrattato (n)

Pan fried sea trout, roasted Ratte potatoes, warm tartare sauce

Aged sirloin on the bone, tenderstem broccoli, red wine sauce, truffle and parmesan chips

(Serves two, please allow 45 minutes) + £10 per person

Sides

Hand cut truffle and parmesan chips £3½

Honey roasted carrots, chives £4

Charred gem lettuce, Caesar dressing, anchovies £4

Desserts

Chocolate and ale fudge cake, clotted cream

Vanilla crème brulee

Tonka bean ice cream, fresh honeycomb

Vanilla rice pudding, amaretti biscuit, damson, lemon thyme (n)

Cheese

Sharpham Rustic, Waterloo, Topsy Billy, Cotehill Blue

Served with quince, prune and walnut bread (n)

(£8 as an additional course or £5 supplement)

Three courses £33

Please inform of any allergies and intolerances, a full list of ingredients is available upon request (n) = contains nuts