

stickywalnut

Please note this is a sample menu, we change our Sunday menu every week

Drink Special: Cava Royale: Paco Molina Cava & Crème de Cassis 8½

To Begin

Gordal olives 4

Morcilla croquette, apple 5

Starters

Cod ceviche, orange, elderflower vinaigrette, cucumber

Flamed mackerel, pattypan squash, soused carrots, horseradish

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

Chicken wings, blackened onion dressing, almond, pickled beans, sour cream (n)

Chicken liver pate, apricot chutney, toasted focaccia

Mains

Roast beef, green beans, roast potatoes, carrot, savoy cabbage, Yorkshire pudding

Pan fried sea bream, Ratte potatoes, warm tartare sauce, dill

Chicken breast, hen of the woods, pomme puree, broad beans

Rolled and stuffed pork belly, roast potatoes, carrot and swede, tenderstem broccoli (n)

Potato gnocchi, new season courgette, ricotta, black olive

Sirloin steak, Sunday trimmings (*serves two, £15pp supplement*)

Sides

Honey roasted carrots 3½

Charred gem lettuce, anchovies, Caesar dressing 4

Hand cut truffle and parmesan chips 3½

Desserts

Vanilla crème brûlée

Chocolate custard, marmalade and vanilla cream choux bun, sugared almonds (n)

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

Sticky toffee pudding, butterscotch, vanilla ice cream

Pain perdu, walnut ice cream, Armagnac prunes (n)

Harrogate Blue, apricot pate de fruit, prune and walnut bread (n)

£20 2 courses

£25 3 courses