

stickywalnut

Festive Lunch Menu

Mon-Sat from 12-2.30pm

3 courses £24

To Begin

Rosemary and thyme focaccia 3½

Beer crisps, rosemary mayonnaise 3½

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

Gordal olives 4

Starters

Crispy pigs head terrine, miso glazed chicory

White onion and madeira soup, rarebit on toast

Charred mackerel, Yukon Gold potatoes, bacon and horseradish broth

Chicken liver pate, farmhouse chutney, toasted focaccia

Whole roasted cauliflower, capers, raisin and spiced apple salad

Mains

Turkey breast, roast potatoes, parsnip, sprouts and bacon, stuffing, cranberry

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame seed crisp

Braised feather blade, celeriac puree, curly kale, truffle and parmesan chips + £3

Pan fried sea bream, puy lentils, shallot and chestnut mushroom stew, lemon and chive

Hay smoked carrot, orange, crispy sesame tofu, caraway

Sides

Braised red cabbage 3 ½

Sprouts and bacon 4

Roast potatoes 3

Honey and butter roasted carrots 3½

Desserts

Vanilla crème brulee

Plum and cinnamon sorbet, vodka

Christmas pudding, brandy sauce, candied orange

Ring donut, salted dark chocolate sauce, honeycomb ice cream

Hazelnut praline choux bun, marmalade (n)

To Finish

Cazes, 'Ambre' Rivesaltes, Grenache Blanc, Roussillon, France 7

Americano coffee with salted dark chocolate fudge 3½