

stickywalnut

To Begin

Rosemary and thyme focaccia 3½
Butternut squash croquettes, walnut oil, parmesan (n) 5½
Beer crisps, rosemary mayonnaise 3½
Gordal olives 4

Starters

Roast beetroot salad, sticky walnuts, spiced pumpkin seeds, ricotta (n) 7
Chicken liver pate, pear and grape chutney, toasted brioche 8
Crispy pigs head terrine, caramelised apple, barbecue sauce 8
White onion and madeira soup, cheddar scone 7½
Tandoori mackerel, salted red cabbage, quince, squid ink crisp 9
Cured salmon, maple and sesame, crème fraîche, radish 10
Steak tartare, mushroom ketchup, beef dripping crouton, parsley 10

Mains

Braised feather blade, celeriac puree, buttered kale, truffle and parmesan chips 21
Roasted cauliflower, spiced red lentil, date labneh, pomegranate, berbere crisp 15
Cod loin, crispy bone marrow, hen of the woods mushroom, choy sum, coriander broth 24
Lamb rump, cavolo nero, lamb fat potato, shallot and red wine puree 29
Roasted chicken breast, honey glazed carrots, Jerusalem artichoke, fregola 20
Butternut squash and miso tagliatelle, pumpkin seed, sage 16
Pan fried sea trout, roasted Ratte potatoes, warm tartare sauce and dill 19
Aged sirloin on the bone, tender stem broccoli, red wine sauce, truffle and parmesan chips (serves two, please allow 45 minutes) 66

Sides

Hand cut truffle and parmesan chips 3½
Honey and butter roasted carrots 3½
Buttered kale 3½

Desserts

Chocolate custard, marmalade and vanilla cream choux bun, sugared almonds (n) 8½
White wine poached pear, biscotti, lemon curd ice cream, meringue (n) 8
Earl grey and vanilla rice pudding, Armagnac prunes, brown butter 7
Chocolate and ale fudge cake, honeycomb ice cream 8½
Vanilla crème brûlée 6
Spiced ginger cake, yoghurt mousse, charred clementine, orange sorbet 7

Cheese

Bosworth Ash, Epoisses, Tunworth, Fourme au Maury, quince, prune and walnut bread (n) 10

To Finish

Cazes, 'Ambre' Rivesaltes, Grenache Blanc, Roussillon, France 7½
Americano coffee with salted dark chocolate fudge 3½