

stickywalnut

Set Menu

Drink Special: Negroni – Gin, Campari, Sweet Vermouth 8

Snacks

Gordal olives 4

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

Beer crisps, rosemary mayonnaise 3½

Rosemary and thyme focaccia 3½

Starters

Roasted cauliflower, capers, raisins and spiced apple salad (n)

Chicken liver pate, pear and grape chutney, toasted brioche

Tandoori mackerel, salted red cabbage, quince puree

Main Courses

Chicken, puy lentils, shallot and chestnut mushroom stew, smoked carrot (n)

Butternut squash and miso tagliatelle, pumpkin seed, sage

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

Sides

Hand cut truffle and parmesan chips 3½

Honey and butter roasted carrots 3½

Braised red cabbage 3½

Desserts

Ginger cake, orange sorbet, yoghurt

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

Tonka bean ice cream, fresh honeycomb, dark chocolate sauce

To Finish

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

Americano coffee with salted dark chocolate fudge 3½

Lunch: Monday - Saturday (12-2.30pm)

2 Courses 17 / 3 Courses 20

Early Dinner: Monday - Thursday (6-7pm)

2 Courses 18 / 3 Courses 21

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.