

stickywalnut

Set Menu

Drink Special: Arrowsmiths 'Ruby Rhubarb' gin and tonic, served with kiwi 9½

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 focaccia

Salmon mousse, chive crepe, charred cucumber, crispy capers

Mains

Glazed chicken thighs, truffled polenta, chestnut mushroom, parmesan

Butternut squash and miso tagliatelle, pumpkin seed, sage

Teriyaki mackerel, barbequed cabbage, satay sauce (n)

Sides

Hand cut truffle and parmesan chips 3½

Honey and butter roasted carrots 3½

Purple sprouting broccoli 4

Desserts

Rum baba, Chantilly cream

Tonka bean ice cream, chocolate sauce, honeycomb

Rhubarb and custard fool, biscotti biscuit (n)

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.