

stickywalnut

To Begin

Rosemary and thyme focaccia 3½
Butternut squash croquettes, parmesan 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
Salt brisket, pickled grelot onion, cornichon, raisin, sweet mustard emulsion 10
Crispy pigs head terrine, caramelised apple, barbecue sauce 8
Tandoori cod, salted red cabbage, nori mayo, squid ink crisp 9
Leek and potato soup, hazelnut, crème fraiche, milk roll (n) 7½
Torched sea trout, chive crepe, cucumber and tartare sauce 10½

Mains

Braised feather blade, celeriac puree, buttered kale, truffle and parmesan chips 21
Salt bake turnip, Couda mousse, maple butter, lemon herb crumb, wild garlic 17
Pan fried cod loin, lardo, brown butter pomme puree, parsley sauce 23
Duck breast, barbecued cabbage, fried duck leg brioche, plum sauce, shiso 27
Roasted chicken breast, asparagus, truffle potato terrine, bread sauce 22
Butternut squash and miso tagliatelle, pumpkin seed, sage 16
Whole lemon sole on the bone, crispy mussels, lemon, samphire 30
Aged sirloin on the bone, buttered kale, red wine sauce, truffle and parmesan chips
(serves two, please allow 45 minutes) 66

Sides

Hand cut truffle and parmesan chips 4
Smoked honey roasted carrots 3½
Purple sprouting broccoli 4

Desserts

Hazelnut and vanilla cream choux bun, sugared hazelnuts, espresso ice cream (n) 9
Dark chocolate mousse, peanut brittle, banana ice cream (n) 7½
Passion fruit and coconut trifle 8
Earl grey and vanilla rice pudding, Armagnac prunes, brown butter 7
Steamed lemon sponge, milk ice cream, pistachio (n) 8½
Vanilla crème brûlée 6

Cheese

Winchester, Sinodun Hill, Brillat-Savarin, Valdeon, 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