

# stickywalnut

## **Fizz**

Class / Bottle

I Castelli, Prosecco Brut, Montorso Veneto, Italy 7 / 29

Papet Del Mas, Cava Brut, Catalunya, Spain 8 / 37

Charles Heidsieck Brut Reserve NV Champagne 65

Charles Heidsieck Rose Reserve Champagne 75

## **Pre-dinner drinks**

Amaretto fizz: Amaretto, orange juice, prosecco 8

Prosecco & Crème de Cassis 8

Pedro Ximenez & Tonic 6½

P & T: White port, tonic, dark rum 7

Metropolitan: Antica Formula vermouth, brandy, Angostura bitters 8

Cosmopolitan: Vodka, Cointreau and cranberry juice 7½

Negroni: Sweet vermouth, gin and Campari 8

The Godfather: Whiskey, Amaretto and cherries 7

Dark & Stormy: Dark rum and ginger beer 6

Inocente Single Vineyard Fino Sherry with walnuts 5

## **Gins**

*(all gins are served with Fever Tree tonic water)*

J.J Whitley, London dry gin, Liverpool, England 7

*Wonderfully smooth with clear notes of juniper complimented by hints of citrus and spice, served with lemon*

Por tobello Road, London, England 7½

*Fresh, citrusy with juniper and spice notes, served with grapefruit*

Whitley Neil, Rhubarb and ginger, Liverpool, England 8

*Tart crisp rhubarb flavours balanced with warming ginger to the palate, served with orange*

Cotswolds dry gin, Warwickshire, England 8½

*Clean and balanced with juniper and citrus notes, served with grapefruit*

Baravelli's, No2 Strawberry gin, Conwy, Wales 10

*Incredibly smooth with subtle hints of strawberry, served on the rocks with tonic on the side*

## **Beer / Cider**

Blackjack Beers, Elite Bistro's branded, Manchester, England (330ml bottle) 5½

Hispi Leaf Grease Lager – 5.2% Unfiltered, hoppy lager

Burnt Saison – 4.5% Fruity, spicy and dry

Wreckfish Scale Ale – 3.6%: Light, very drinkable pale ale

Pinion IPA – 5.5% Rich amber ale with hints of coffee and sweet honey finish

Sticky Stout – 5% Classic stout, chocolate, liquorice

Bru Brewery, gluten free lager, Ireland 5

*4.2% (330ml bottle) Crisp and refreshing, pale and Munich malt blend*

Urban Orchard, Apple Cider, London 5

*4.5% (330ml bottle) Medium-dry, smooth and crisp*

Erdinger Weissbrau, low alcohol beer, Germany 5

*Less than 0.5% (500ml bottle) Amber coloured, refreshing with malty flavours and caramel*

## **Soft drinks**

Diet Coca – Cola 2½

Coca-Cola 3

Schweppes Lemonade 2½

Old Jamaica ginger beer 2½

Eager orange juice 2½

Eager apple juice 2½

Ocean Spray cranberry juice 2½

Belu sparkling water (750ml) 3½

Belu still water (750ml) 3½

# stickywalnut

## White 125ml / 250ml / Bottle

- Madregale Bianco, Trebbiano, Abruzzo, Italy 4 / 7½ / 21½  
Les Vignes de L'Église, Vermentino, Languedoc, France 4 / 8 / 23  
Peter Lehmann, 'Wildcard', Chardonnay, South Australia 4½ / 8½ / 25  
Bodegas Pedro Escudero, Valdelainos, Verdejo, Castilla, Spain 5 / 9½ / 28 *New*  
Henye, Furmint/Muscat/Harslevelu, Tokaji, Hungary 26½  
Chateau Canet, Rousaanne/Bourboulenc, Languedoc, France 27  
Grange des Rocs, Picpoul de Pinet, Languedoc, France 27  
Azevedo, Loureiro/Alvarinho, Vinho Verde, Portugal 27½ *New*  
El Coto, Rioja Blanco, Viura/Sauvignon Blanc/Verdejo, Rioja, Spain 28  
Circumstance, Sauvignon Blanc, Stellenbosch, South Africa 28  
Astoria, 'Alisia', Pinot Grigio, Veneto, Italy 28 *New*  
Duque de Viseu, Encruzado/Malvasia Fina/Bical/Verdelho, Dao, Portugal 29 *New*  
Chateau Viranel, Viognier, Languedoc, France 30  
Ontonon, Tempranillo Blanco, Rioja, Spain 30½  
Pieropan, 'Soave Classico', Garganega/Trebbiano di Soave, Veneto, Italy 31  
Cave de Hunawirh, Pinot Gris Reserve, Alsace, France 32  
*Domaine Pappagiannakos, Assyrtiko, Attika, Greece 33 White wine of the month!*  
*Fresh floral aromas of citrus, wild orange and lime. Zesty and crisp with refreshing acidity*  
Pine Ridge, Chenin Blanc/Viognier, Napa Valley, USA 35  
David Traeger, 'Maranod', Verdelho, Victoria, Australia 36½  
Greywacke, Sauvignon Blanc, Marlborough, New Zealand 41  
Donnafugata, 'SurSur', Grillo, Sicily, Italy 41 *New*  
Quinta dos Carvalhais, Encruzado, Dao, Portugal 41½  
Pares Balta Gínesta, Organic Gewurztraminer, Catalunya, Spain 42½  
Domaine Hubert Brochard, Sauvignon Blanc, Sancerre, Loire Valley, France 44 *New*  
Domaine Vrignaud, Chardonnay, Chablis, Burgundy, France 47 *New*  
Kanaan Winery, Riesling, Ningxia, China 65 *New*

## Red 125ml / 250ml / Bottle

- Madregale Rosso, Montepulciano, Abruzzo, Italy 4 / 7½ / 21½  
Familia Castano, Organic Monastrell, Yecla, Spain 4 / 8 / 24  
Baron De Badassiere, Carignan, Languedoc, France 4½ / 9 / 27  
Sanama Reserva, Merlot, Cachapoal, Chile 5 / 9½ / 28  
Les Terres du Roy, Cinsault/Syrah/Grenache, Cotes du Rhone, France 28  
El Coto, Crianza, Tempranillo, Rioja, Spain 28½  
Vigneti del Salento, 'I Muri', Negroamaro, Puglia, Italy 31  
Arome Sauvages, Alicante Bouschet, Languedoc-Roussillon, France 33  
*Vina del Oja, Rioja Reserva, Tempranillo/Mazuelo/Graciano, Rioja, Spain 34 Red wine of the month!*  
*Expressive on the palate, well structured but with soft, ripe tannins and mineral notes. Long and generous finish*  
Altos Las Hormigas, Malbec, Mendoza, Argentina 35  
Mitolo, 'Jester', Shiraz, McLaren Vale, Australia 35½  
Bodega Garzon Estate, Tannaet/Merlot, Maldonado, Uruguay 36 *New*  
La Croix Gratiot, 'Les Zazous', Pinot Noir, Languedoc, France 37  
Allegri, 'Palazzo Della Torre' Corvina/Rondinella/Sangiovese, Veneto, Italy 39  
Fontodi, Sangiovese, Chianti Classico, Tuscany, Italy 40  
Quinta dos Carvalhais, Touriga Nacional, Dao, Portugal 43  
Chateau Larose Trintaudon, Cabernet Sauvignon/Merlot, Medoc, Bordeaux, France 45  
Chateau Canet, 'Les Evangiles', Shiraz/Grenache, Minervois, France 50 *New*  
G.D.Vajra, Barolo 'Le Albe', Nebbiolo, Piemonte, Italy 55  
Chateau Musar '04, Cabernet Sauvignon/Carignan/Cinsault, Bekaa Valley, Lebanon 60  
Teso La Monja, 'Victorino', Tempranillo, Toro, Castilla Y Leon, Spain 75 *New*  
Allegri, 'Palazzo Della Torre' Corvina/Rondinella/Sangiovese, Veneto, Italy 74 *Magnum (1500ml)*

## Rose 125ml / 250ml / Bottle

- Les Vignes de L'Église, Syrah, Languedoc, France 3½ / 7 / 21  
Alpha Zeta, Corvina/Merlot/Rondinella, Veneto, Italy 23  
La Ruchette Dorree, Grenache/Cinsault/Syrah, Cotes du Rhone, France 25  
Izadi, Larossa, Grenache, Rioja, Spain 30

# stickywalnut

## **After Dinner Drinks**

El Candado Pedro Ximenez Sherry 5  
Janneau VSOP Grand Armagnac 4  
Courvoisier VSOP 7  
Courvoisier XO Imperial 14  
H by Hine VSOP 4  
Hine Rare VSOP 6  
Dalmore, 12 year 4½  
Glenmorangie 10 year 4½  
Bulleit Bourbon 5½  
Nikka from the Barrel 6  
Disaronno Amaretto 4  
Espresso Martini: Espresso shot, Tia Maria, Vodka 7  
Espresso Godfather: Amaretto, Whiskey, cherries, espresso shot 7

## **Ports**

75ml

Sandeman LBV 4  
Sandeman White Port 4½  
Sandeman Tawny 10yr 5  
Sandeman Tawny 20yr 7½  
Sandeman Vau Vintage 1999 7

## **Dessert wine**

75ml / 375ml Bottle / 750ml Bottle

Montes Alpha, Late Harvest Gewürztraminer, Colchagua Valley, Chile 5½ / 27  
Peter Lehmann, 'Botrytis', Semillon, Barossa Valley, South Australia 6 / 27½  
Mas de Lavail Maury, Grenache, Languedoc-Roussillon, France 6½ / 30  
Chambers, Rosewood Vineyards, Muscat, Rutherglen, Victoria, Australia 7 / 34  
Donnafugata 'Ben Ryé', Zibibbo, Pantelleria, Italy 38  
Franz Haas, 'Schweizer', Moscato Rosa, Alto-Adige, Italy 50  
Istvan Szepsy, 'Szamorodni', Harslevelu/Furmint, Tokaji, Hungary (500ml) 60

## **Coffees**

Single espresso 2  
Double espresso 3½  
Americano 2½  
Cappuccino 3  
Latte 3  
Flat white 4  
Macchiato 3  
Liqueur Coffee 7

Add dark chocolate and sea salt fudge for £1½

Decaffeinated coffee also available

## **NOVUS loose leaf teas**

Citrus camomile – *Calming, caffeine free with flavours of lemon grass* 2½  
Sapphire earl grey – *rich and full bodied. Bergamot and blue malva flowers* 3½  
Dragonwell green tea (first pick) – *smooth subtle flavour with slight sweetness* 3½  
English breakfast – *blended from three different Assam leaves. Well rounded and full bodied* 3