

stickywalnut

Fizz

Class / Bottle

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

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

Veuve Doussot, Brut Reserve NV Champagne 55

Charles Heidsieck Brut Reserve NV Champagne 65

Charles Heidsieck Rose Reserve Champagne 75

Pre-dinner drinks

French 77: elderflower liqueur, lemon juice, Prosecco 8½

Prosecco & Crème de Cassis 8

Pedro Ximenez & Tonic 6½

Apple & Elderflower Collins: elderflower liqueur, gin, apple juice, lemon juice, soda 10

P & T: Sandeman 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

Whitley Neil, Rhubarb and ginger, Liverpool, England 8

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

Por tobello Road, London, England 7½

Fresh, citrusy with juniper and spiced notes, served with grapefruit

Verdant Spirits, Dundee, Scotland 9

Smooth with notes of juniper and bright citrus fruits balanced with a global blend of botanicals, served with lemon

Pollination gin, Dyfi Biosphere, Wales 10

Beautiful on the nose with herbaceous notes, bursting with flavour, served with Elderflower Fever Tree tonic

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

Estrella Damm Inedit, Barcelona, Spain 5

4.8% (330ml bottle) Malt and wheat beer, floral and spicy

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

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White 125ml / 250ml / Bottle

Madregale Bianco, Trebbiano, Abruzzo, Italy 4 / 7½ / 21½
Les Vignes de L'Eglise, Vermentino, Languedoc, France 4 / 8 / 23
Peter Lehmann, 'Wildcard', Chardonnay, South Australia 4½ / 8½ / 25
El Coto, Rioja Blanco, Viura/Sauvignon Blanc/Verdejo, Rioja, Spain 5 / 9½ / 28
Henye, Furmint/Muscat/Harslevelu, Tokaji, Hungary 26½
Grange des Roccs, Picpoul de Pinet, Languedoc, France 27
Azevedo, Loureiro/Alvarinho, Vinho Verde, Portugal 27½
Astoria, 'Alisia', Pinot Grigio, Veneto, Italy 28
Circumstance, Sauvignon Blanc, Stellenbosch, South Africa 29
Duque de Viseu, Encruzado/Malvasia Fina/Bical/Verdelho, Dao, Portugal 29
Ontonan, Tempranillo Blanco, Rioja, Spain 30½
Chateau Viranel, Viognier, Languedoc-Roussillon, France 31½
Pieropan, 'Soave Classico', Garganega/Trebbiano di Soave, Veneto, Italy 33
Annachiara, Incrocio Bruni 54, Monte Conero, Italy 34
Cave de Hunawehr, Pinot Gris Reserve, Alsace, France 35
Greywacke, Sauvignon Blanc, Marlborough, New Zealand 41
Donnafugata, 'SurSur', Grillo, Sicily, Italy 41
Quinta dos Carvalhais, Encruzado, Dao, Portugal 41½
Pares Balta Cuesta, Organic Gewurztraminer, Catalunya, Spain 42½
Domaine Hubert Brochard, Sauvignon Blanc, Sancerre, Loire Valley, France 44
Domaine Vrignaud, Chardonnay, Chablis, Burgundy, France 47
Kanaan Winery, Riesling, Ningxia, China 65

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
Domaine de Moulines, Cabernet Sauvignon, Languedoc-Roussillon, France 29
Les Terres du Roy, Cinsault/Syrah/Grenache, Cotes du Rhone, France 29
Chateau Canet, Syrah/Grenache Languedoc, France 30
El Coto, Crianza, Tempranillo, Rioja, Spain 31
Vigneti del Salento, 'I Muri', Negroamaro, Puglia, Italy 31
Astoria 'Caranto', Pinot Noir, Veneto, Italy 32
Chateau Viranel, 'Arome Sauvages', Alicante Bouschet, Languedoc-Roussillon, France 33
Vina del Oja, Rioja Reserva, Tempranillo/Mazuelo/Graciano, Rioja, Spain 34
Altos Las Hormigas, Malbec, Mendoza, Argentina 35
Bodega Garzon Estate, Tannaet/Merlot, Maldonado, Uruguay 36
Domaine La Croix Gratiot, 'Les Zazous', Pinot Noir, Languedoc, France 37
Mitolo, 'Jester', Shiraz, McLaren Vale, Australia 37
Allegri, 'Palazzo Della Torre' Corvina/Rondinella/Sangiovese, Veneto, Italy 42
Fontodi, Sangiovese, Chianti Classico, Tuscany, Italy 45
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
Chateau Musar '04, Cabernet Sauvignon/Carignan/Cinsault, Bekaa Valley, Lebanon 60
Teso La Monja, 'Victorino', Tempranillo, Toro, Castilla Y Leon, Spain 75
Allegri, 'Palazzo Della Torre' Corvina/Rondinella/Sangiovese, Veneto, Italy 74 *Magnum (1500ml)*

Rose 125ml / 250ml / Bottle

Les Vignes de L'Eglise, 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
Domaine Des Deux Moulins, 'Cabernet d'Anjou', Cabernet Franc, Loire Valley, France 26½
Izadi, Larossa, Grenache, Rioja, Spain 30

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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 9½
Espresso Godfather: Amaretto, Whiskey, cherries, espresso shot 9½

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
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