

stickywalnut

Lunch: Monday – Saturday (12-2.30pm)
2 Courses £17 / 3 Courses £20

Early Dinner: Monday – Thursday (6-7pm)
2 Courses £18 / 3 Courses £21

Gin Special: Verdant Spirits, Scotland 9

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

Snacks

Gordal olives (n) 4

Cheese and onion biscuits, sour cream chive 4½

Beer crisps, rosemary mayonnaise 3½

Rosemary and thyme focaccia 3½

Starters

Charred tenderstem broccoli, avocado mousse, linseed crisp, egg yolk puree

Chicken liver pate, pear and grape chutney, toasted focaccia

Salmon mousse, chive crepe, charred cucumber, crispy capers

Mains

Chargrilled chicken Caesar salad, anchovies, focaccia croutons, soft egg, parmesan

Fennel orzo, burrata, charred tenderstem broccoli, salted almonds, spring onion (n)

Pan fried sea bream, brown butter pomme puree, parsley sauce

Sides

Hand cut truffle and parmesan chips 4

Smoked honey roasted carrots 3½

Fine beans, walnut vinaigrette (n) 3½

Desserts

Tonka bean ice cream, chocolate sauce, honeycomb

Steamed lemon sponge, milk ice cream

Rum baba, Chantilly cream

To Finish

Chambers, Rosewood Vineyards, Muscat, Rutherglen, Victoria, Australia 7

Americano coffee with salted chocolate fudge 3½

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.