

# stickywalnut

## Sunday Lunch

12-3.30pm

### To Begin

Beer crisps, rosemary mayonnaise 3½

Gordal olives (n) 4

### Starters

Jerusalem artichoke soup, toasted focaccia

Confit chicken terrine, mushroom, almond emulsion (n)

Roast beetroot salad, sticky walnuts, spiced pumpkin seeds, ricotta (n)

Chicken liver pate, apple and grape chutney, toasted focaccia

Salmon mousse, cucumber, puffed rice and dill mayonnaise

### Mains

Roast beef, buttered greens, roast potatoes, carrot, Yorkshire pudding

Rolled and stuffed pork belly, carrot and swede, roast potatoes, apple sauce

Confit duck leg, roast potatoes, buttered savoy cabbage, Armagnac prunes

Pan fried sea bream, potato puree, tenderstem broccoli, parsley sauce

Roast cauliflower, butterbean mash, salted lemon, green chilli, fennel cracker (n)

Aged sirloin on the bone, Sunday trimmings (serves two +15pp)

### Sides

Smoked honey roasted carrots 3½

Green beans, walnut vinaigrette (n) 3½

Truffle and parmesan chips 4

### Desserts

Vanilla crème brulee

Chocolate custard choux bun, espresso caramel, caramelised cocoa nib

Vanilla rice pudding, fresh strawberry, strawberry sorbet

Steamed lemon sponge with lemon curd and milk ice cream

Bath Soft, quince jelly, walnut bread crisps (n)

2 Courses 20 / 3 Courses 25

Menus are subject to change depending on availability of ingredients.  
Please inform us of any allergies and intolerances, a full list of ingredients is available upon request  
(n) = contains nuts