

stickywalnut

Group Menu

To Begin

Rosemary and thyme focaccia £3½

Beer crisps, rosemary mayonnaise £3½

Gordal olives (n) £4

Starters

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

Chicken liver pate, apple and grape chutney, toasted brioche

Broccoli soup, shallot, yoghurt, blue cheese beignet

Hake ceviche, salted gooseberries, roast garlic and almond sauce (n)

Mains

Braised feather blade, celeriac puree, buttered kale, truffle and parmesan chips

Roasted chicken breast, green pepper dressing, chicken livers and potato salad, glazed red onion, swiss chard

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

Pan fried cod loin, lardo, brown butter pomme puree, parsley sauce

Aged sirloin on the bone, tenderstem broccoli, red wine sauce, truffle and parmesan chips
(£15 per person supplement. Serves two, please allow 45 minutes)

Sides

Hand cut truffle and parmesan chips £4

Smoked honey roasted carrots £3½

Fine beans, walnut vinaigrette (n) £3½

Desserts

Tonka bean ice cream, dark chocolate sauce, honeycomb

Vanilla rice pudding, macerated strawberries, milk crumb, strawberry sorbet

Banana bread, butterscotch sauce, muscovado cream, candied pecan (n)

Vanilla crème brûlée

Cheese

Granbu, Flower Marie, Bath Soft, Blue de Causses, quince, prune and walnut bread (n)
(£8 as an additional course or £5 supplement)

Three courses £38

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.

This menu is available exclusively for groups of 7 or more. A discretionary service charge of 10% will be added to the bill.