

stickywalnut

CHEF JAMES KIERNAN'S SPRING SUPPER

Thursday 19th May 2022

£65 per person

BREAD	Sour light rye with caramelised onion cultured butter
SNACK	Taramasalata, lamb's breast and meat radish on a tapioca and seaweed puff
STARTER	Beetroot and ewe's curd crostini, sorrel <i>Beaujolais-Villages, Dominique Morel, Beaujolais, France</i>
FISH	Cured cod loin with pickled asparagus, radish, shiso and wasabi <i>Albariño, 'O Rosal', Santiago Ruiz, Rías Baixas, Spain</i>
MAIN	Butter-roasted rack of lamb with wild garlic and yoghurt sauce, spring vegetable tartlet <i>Pinot Noir, Montes Limited Selection, Aconcagua Costa, Chile</i>
DESSERT	Vanilla & almond ice cream sandwich, elderflower and lemon thyme, strawberry sorbet <i>Moscato, Innocent Bystander, Victoria, Australia</i>
SWEET	Honey madeleines with apricot

Wine pairings £30 per person