

stickywalnut

BISTRO MENU

LUNCH

Monday - Saturday
(12pm-2:30pm)

3 COURSES FOR £23
2 COURSES FOR £20

DINNER

Monday - Thursday
(Before 7pm)

3 COURSES FOR £25
2 COURSES FOR £22

SNACKS

Gordal olives + £4 { Fino Sherry }
Cadiz boquerones + £6 { Fino Sherry }
very nice olive oil, limo chilli flakes
Fried and salted Valencian almonds + £3.5 { Fino Sherry }

STARTERS

Roasted beetroot salad { Pinot Noir }
ricotta, spiced pumpkin seeds and sticky walnuts
Chicken terrine { Carignan }
toasted milk loaf, barbecue sauce
Smoked mackerel croquettes { Viognier }
pickled fig salad, parsley mayonnaise

MAINS

Pan-roasted pork ribeye { Bourgogne Blanc }
orange, chicory, puy lentil jus gras
Hake fillet { Soave }
courgette and late summer pea orzo, Old Winchester cheese, pangrattato
Heritage tomato tartlet { Miraval Rosé }
tenderstem broccoli, salted lemon and green chilli dressing, black garlic and gherkin ketchup

SIDES

Truffle and parmesan chips + £5.5
Purple carrots roasted with smoked garlic honey, puffed wild rice + £4.5
New York style kale salad + £4.5
Longstem broccoli sweet mustard dressing, toasted hazelnuts + £6

DESSERTS

Vanilla crème brûlée { Sauternes }
Toffee apple Eton mess { Moscato di Pantelleria }
fresh cream, walnut praline
Honeycomb ice-cream { Pedro Ximénez }
dark chocolate sauce, honeycomb