

stickywalnut

Sunday Lunch

12pm-5pm

3 COURSES £34 | 2 COURSES £28

SNACKS

Gordal olives + £4 { *Fino Sherry* }

Fried and salted Valencian almonds + £3.5 { *Fino Sherry* }

Devils on horseback with smoked garlic honey + £6 { *Monastrell* }

STARTERS

Sticky belly bacon { *Carignan* }
parsnip purée, sesame dukkah spice

Roasted beetroot salad { *Monastrell Rosato* }
ricotta, spiced pumpkin seeds and sticky walnuts

Chicken liver pâté { *Sauternes* }
farmhouse chutney, wholemeal sourdough toast

Brown shrimp and salted lemon arancini { *Viognier* }
pickled celery, caramelised lemon and mustard yoghurt

Truffled celeriac soup { *Garganega/Trebbiano di Soave* }
granny smith apple, hazelnut, Old Winchester rarebit on toast

MAINS

Roast beef { *Shiraz* }
roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy

Stuffed and rolled pork belly { *Riesling* }
roast potatoes, buttered brassicas, caramelised apple purée

Fishcake { *Grenache/Cinsault* }
sage and onion risotto, broccoli, horseradish cream, crispy onions

Butter-roasted chicken breast { *Carignan* }
Armagnac prunes, bread sauce, roast potatoes, long-stem broccoli

Pan-roasted cauliflower { *Garganega/Trebbiano di Soave* }
butterbean mash, salted lemon and green chilli dressing, toasted almonds, fennel seed crisps

FOR TWO

35-day-aged sirloin of beef + £23 per person { *Tempranillo* }
roast potatoes, carrot and swede mash, Yorkshire pudding, red wine gravy

SIDES

Roast potatoes + £4.5

Extra red wine gravy + £3

Purple carrots roasted with smoked garlic honey, puffed wild rice + £4.5

Red cabbage braised with mulling spices + £4.5

Long-stem broccoli sweet mustard dressing and toasted hazelnuts + £6

Invisible chips + £4 *Charity donation*

Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 0% fat. 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

SWEETS

Vanilla crème brûlée { *Sauternes* }

Orange brandy tres leches cake { *Moscato di Pantelleria* }
cinnamon

Chocolate 'Oblivion' { *Espresso Martini* }
mint choc-chip ice cream, dark chocolate sauce

Honeycomb ice cream { *Pedro Ximénez* }
dark chocolate sauce and a wedge of honeycomb

Warm Yorkshire parkin { *Tawny Port* }
butterscotch sauce, yoghurt and lime ice cream

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve Champagne, France	11	65	
<hr/>			
WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6	24
Friulano / Cortese Cantina di Custoza, Veneto, Italy	5	6.5	26
Viognier Baron de Badassière, Côtes de Thau, France	5.5	7	28
Sauvignon Blanc Classic Series, Casablanca, Chile	6	7.5	30
Wine of the month Ask a team member for details	-	-	-
Semillon / Muscat / Gewürztraminer Layers, Peter Lehmann, Adelaide, Australia	6.5	9.5	37
Garganega / Trebbiano di Soave Soave Classico, Pieropan, Veneto, Italy	7.5	11	39
Riesling Rolly Gassmann, Alsace, France	9	13	49
Bourgogne Hautes Côtes de Beaune Jean-Noël Gagnard, Burgundy, France	10	15	59
<hr/>			
RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6	24
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	5	6.5	26
Carignan Baron de Badassière, Côtes de Thau, France	5.5	7	28
Shiraz 16 Stops, South Australia	6	7.5	30
Wine of the month Ask a team member for details	-	-	-
Cabernet Sauvignon Montes Alpha, Colchagua Valley, Chile	6.5	9.5	37
Tempranillo Vinea Crianza, Finca Museum, Cigales, Spain	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Pinot Noir De Loach, Russian River Valley, California, USA	10	15	59
<hr/>			
ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6.5	25
Grenache / Cinsault Miraval Rosé, Provence, France	8	12	39

COCKTAILS		
Negroni J.J Whitley gin, Campari, Valdespino Vermouth	9.5	
Champagne Socialite Charles Heidsieck Champagne, blackberry syrup	12	
Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters	11	
Paloma El Jimador Tequila Reposado, grapefruit, lime, sugar	10	
Espresso Martini Finlandia vodka, Kahlúa, espresso	10	
<hr/>		
NON-ALCOHOLIC		
Strawberry Lemonade Strawberry shrub, soda	3.5	
Apple & Elderflower Temperance Apple juice, elderflower cordial, soda	3.5	
James's Giant Peach Green tea, peach syrup, lemon	4	
Cherry Sour Mr Fitz sour cherry cordial, black tea, lemon	4	
<hr/>		
BEERS	330ML	
Ayinger Lager Hell 4.9% Bavarian lager. Light malt, crisp and mellow	4.5	
Vedett Extra Pilsner 5% Premium Belgian lager. Complex yet smooth	5	
Northern Monk Eternal 4.1% Light blonde Session IPA. Hops, tangerine, citrus pith	5.5	
Tynt Meadow 7.4% English Trappist ale. Dark chocolate, pepper, figs	6	
Lucky Saint 0.5% Alcohol free unfiltered lager. Smooth and citrus	4.5	
Guest beer Ask a team member for details		
<hr/>		
CIDER	500ML	
Hogan's French Revelation 4.8% Breton style cider. Mature, velvety, wild and fruity	6.5	
<hr/>		
SHERRY	75ML	
Fino 'Inocente', Valdespino	6	
Pedro Ximénez 'El Candado', Valdespino	6.5	
<hr/>		
PORT	75ML	
Dry White Port, Ferreira	4.5	
LBV Port, Sandeman	5	
10-Year-Old Tawny Port, Sandeman	6	
<hr/>		
SWEET	75ML	BTL
Moscato di Pantelleria Kabir, Donnafugata, Sicily, Italy	7.5	65
Sauternes Château Laville, Bordeaux, France (375ML)	8	40