

# stickywalnut

## BISTRO MENU

### LUNCH

Monday – Saturday  
{ 12pm – 2.30pm }

3 COURSES FOR £25  
2 COURSES FOR £22

### DINNER

January Special  
{ All evening Monday – Thursday }

3 COURSES FOR £27  
2 COURSES FOR £24

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#### SNACKS

Gordal olives + £4 { *Fino Sherry* }

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

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

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#### STARTERS

Roasted beetroot salad { *Nero d'Avola* }  
ricotta, spiced pumpkin seeds, sticky walnuts

Crispy pig's head { *Riesling* }  
granny smith, tarragon barbecue sauce, hazelnuts

Kedgerree arancini { *Layers White* }  
smoked haddock, poached raisins, coriander, curry sauce

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#### MAINS

Butter-roasted pork ribeye { *Carignan* }  
long stem broccoli, borlotti bean cassoulet

Torched mackerel { *Soave* }  
white cabbage and coriander salad, salt baked kohlrabi, burnt onion dressing

Confit Jerusalem artichoke { *Pinot Noir* }  
spinach, parsnip velouté, puffed rice, artichoke crisps, preserved lemon dressing

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#### SIDES

Truffle and parmesan chips + £5.5

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

Red cabbage braised with mulling spices + £4

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

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#### DESSERTS

Vanilla crème brûlée { *Sauternes* }

Rice pudding { *Moscato di Pantelleria* }  
mulled-poached plum

Honeycomb ice-cream { *Pedro Ximénez* }  
dark chocolate sauce, honeycomb