

# stickywalnut

## LUNCH MENU

STARTERS	<b>Endive salad</b>	£7
	sweet mustard, port and roasted grape dressing, walnuts, Spenwood sheep's cheese	
	<b>Lamb Shoulder spring roll</b>	£7
	Curry mayo, Endive and pomegranate salad	
	<b>Roasted beetroot salad</b>	£6.5
ricotta, spiced pumpkin seeds, sticky walnut		
	<b>Anchovy tartare</b>	£7
Hash brown, endive, keta caviar		
	<b>Truffled Jerusalem artichoke and Welsh rarebit</b>	£7.5
pear and horseradish relish		
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MAINS	<b>5 oz. flat-iron steak</b>	£19.5
	truffle and Parmesan chips, peppercorn sauce, baby gem	
	<b>Butternut squash salad</b>	£13
	Sweet mustard dressing, crispy cavolo nero	
	<b>Pan-fried pollock</b>	£15
Tomato and nduja jam, tender stem broccoli and almonds		
	<b>Sticky fried chicken</b>	£17.50
spicy chicken thigh, charred gem lettuce, curry mayo and crispy onions		
	<b>Roast cabbage stuffed with wild mushrooms</b>	£15.5
confit garlic mash, roast celeriac and port gravy		
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DESSERTS	<b>Vanilla crème brûlée</b>	£7.5
	<b>Sticky toffee pudding</b>	£6.5
	vanilla ice cream, butterscotch sauce	
	<b>Honeycomb ice cream</b>	£6.5
	dark chocolate sauce and a wedge of honeycomb	
	<b>Chocolate 'Oblivion'</b>	£9.5
mint choc-chip ice cream, dark chocolate sauce		
	<b>Baked vanilla yoghurt</b>	£7.5
spiced apple compote, cinnamon palmier		
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SWEETS	<b>Fudge</b>	£3.5
caramelised white chocolate, salted lime and almond		