

stickywalnut

Good Friday Tasting Menu

{ Friday 18th April 2025 }

£60 PER PERSON

+ £30pp optional wine flight

BREAD	Usher's Bakehouse oat and stout and seeded sourdough <i>whipped sea salt and honey butter</i>
SNACK	Bacalao <i>cod croquette, tartare sauce</i>
1ST COURSE	Beetroot-cured Chalk Stream trout <i>Wirral watercress, citrus, labneh, chive oil</i> <i>Riesling, Lone Palm Vineyards, Australia</i>
2ND COURSE	Hard-fried red mullet <i>red fish butter sauce, saffron rouille</i> <i>Pinor Noir, Soumah of the Yara Valley, Hexham, Australia</i>
3RD COURSE	Steamed halibut <i>spring peas, torched lemon, watercress velouté</i> <i>Sauvignon Blanc, Catalina Sounds, New Zealand</i>
CHEESE	Delice de Bourgogne (+£5pp supplement) <i>focaccia crisp, Sticky Walnut pickle</i>
DESSERT	Yorkshire rhubarb and almond tart <i>vanilla Chantilly</i> <i>Crémant de Limoux Domaine J.Laurens La Rose No.7, France</i>
SWEET	Amaretto and bitter chocolate ganache