

stickywalnut

Dairy Free

3 COURSES £49 | 2 COURSES £43

FOR THE TABLE

Rosemary and thyme focaccia olive oil, sea salt + £5

Gordal olives + £4

Fried and salted Valencian almonds + £3

Fresh radishes taramasalata, olive oil, sea salt + £5.5

STARTERS

Sticky belly bacon { *Fundamentalista* }
dressed green leaves with walnuts and apple

Crispy spiced carrot cakes { *Rosé de Syrah* }
pickled shallots, salted green chilli, sesame cream

Salad of octopus, boudin noir and new potatoes { *Fundamentalista* }
fennel purée, Madeira and oregano vinaigrette

Crispy shredded lamb's breast { *Fundamentalista* }
pea, radish and mint salad, curried mussel dressing

MAINS

Confit duck leg { *Pinot Noir* }
slow roasted tomatoes, salsa verde, duck fat croutons, roasting juices

Braised featherblade of beef { *Malbec* }
beetroot ketchup, truffled chips, red wine sauce

Fillet of hake { *Grüner Veltliner* }
salad of summer courgettes, taramasalata, toasted walnuts, apple, dill and mustard dressing

Lion's mane mushroom steak frites { *Carmenère* }
pan-roasted lion's mane, peppercorn sauce, watercress and fries

FOR TWO

19 oz. 35-day-aged sirloin of beef to share + £9 per person { *Malbec* }
truffled chips, butterhead lettuce salad, red wine sauce

SIDES

Truffled chips + £5

Long-stem broccoli with extra virgin olive oil and lemon + £5

Dressed butterhead lettuce soft summer herbs + £6

Invisible chips + £4 *charity donation to Hospitality Action*

0% fat. 100% charity. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 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.

DESSERTS

Summer strawberries { *Semillon* }
elderflower granita, almonds

Coconut and vanilla rice pudding { *Sauternes* }
rum-poached pineapple, coconut crumble

FIZZ	GLS	BTL		
Prosecco Ca' di Alte, Italy	7.5	39		
Charles Heidsieck Brut Reserve Champagne, France	13	75		
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WHITE	125ML	175ML	BTL	
Macabeo Molinico Loco, Yecla, Spain	5	7	28	
Viura/Verdejo El Coto Rioja Blanco, Rioja, Spain	5.5	7.5	30	
Picpoul de Pinet Baron de Badassiere, Languedoc, France	6.5	9	36	
Wine of the month Ask a team member for details	-	-	-	
Pinot Grigio Ponte del Diavolo, Friuli, Italy	7	10	38	
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	8	11	45	
Grüner Veltliner Kamptal, Loimer, Lower Austria	8	11	45	
Albariño Bodega Garzón Reserva, Maldonado, Uruguay	8.5	11.5	46	
'Old Vines White Signature Blend' Mullineux, Swartland, South Africa	-	-	60	
2022 Santenay 'Comme-Dessus' Domaine Roger Belland, Burgundy, France	-	-	90	
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RED	125ML	175ML	BTL	
Monastrell Molinico Loco, Yecla, Spain	5	7	28	
Shiraz 16 Stops, South Australia	6	8	33	
Montepulciano Il Faggio, Abruzzo, Italy	6.5	9	35	
Wine of the month Ask a team member for details	-	-	-	
Carmenère Montes Alpha, Colchagua Valley, Chile	8	11	45	
'Fundamentalista' Finca Sandoval, Castilla-La Mancha, Spain	9	13	50	
Malbec Kaiken Ultra, Mendoza, Argentina	9	13	50	
Pinot Noir Greywacke, Marlborough, New Zealand	11.5	16	65	
'Keyneton Euphonium' Henschke, Barossa Valley, South Australia	-	-	80	
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ROSÉ	125ML	175ML	BTL	
Monastrell Rosado Molinico Loco, Yecla, Spain	5	7	28	
Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France	5.5	7.5	30	
McLaren Vale Grenache Rosé Willunga 100, South Australia			43	

COCKTAILS		
Negroni		12
JJ Whitley gin, Campari, Valdespino vermouth		
Champagne Socialite		13.5
Charles Heidsieck champagne, seasonal syrup		
Sticky Old Fashioned		12
Woodford Reserve, muscovado sugar, bitters		
Elderflower Collins		11
JJ Whitley London dry gin, lemon juice, elderflower		
Espresso Martini		12
Finlandia vodka, Kahlúa, espresso		
Pineapple and Rum		11
Roasted pineapple soda, Goslings rum, lime		
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NON-ALCOHOLIC		
Strawberry Lemonade		4.5
Strawberry shrub, soda		
White Peach and Jasmine Fizz		4.5
White peach and jasmine, lemon		
Pomelo Spritz		5
Martini Vibrante, Pomelo and pink peppercorn		
No G&T		5
Tanqueray 0.0%, London Essence tonic		
Driver's Negroni		6
Tanqueray 0.0% , Martini Vibrante, Lyre's Aperitif Rosso		
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BEERS		330ML
Siren/Elite Bistro, Ladysmith		6
4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus		
Siren, Pastel Pils		6
4.8% Pilsner style lager. Gluten free		
Siren, Broken Dream		6.5
6.5% Breakfast Stout. Chocolate, coffee, granola		
Siren, Soundwave		6.5
5.6% IPA. Mango, citrus, pine		
Lucky Saint Lager		6
0.5% Alcohol free unfiltered lager. Smooth, citrus hop finish		
Lucky Saint IPA		6
0.5% Alcohol free hazy IPA. Tropical and stone fruits		
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CIDER		330ML
Aspalls Suffolk Cider		6.5
5.5% Medium dry and crisp		
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SHERRY		75ML
Fino 'Inocente' Valdespino		6
Pedro Ximénez 'El Candado' Valdespino		6.5
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SWEET		75ML 375ML
Semillon	5.5	26
Botrytis Semillon, Peter Lehmann Masters, South Australia		
Sauternes	8.5	40
Château Laville, Bordeaux, France		
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PORT		75ML
Ruby Port Sandeman		6
10-Year-Old Tawny Port Sandeman		7