

# stickywalnut

3 COURSES £47 | 2 COURSES £39

DAIRY FREE

---

## SNACKS

Gordal olives + £4 { *Fino Sherry* }

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

Cadiz boquerones + £4 { *Fino Sherry* }

---

## STARTERS

Maple-cured salmon { *Champagne* }  
endive with caramelised lemon and mustard dressing, pickled celery

Smoked morcilla sausage { *Monastrell* }  
port reduction, pickled apple and parsley, crispy shallots

Chicory salad { *Monastrell Rosado* }  
sorrel vinaigrette, Lardo Iberico and toasted hazelnuts

Crispy carrot cakes { *Viognier* }  
pickled shallots, salted green chilli, sesame cream

---

## MAINS

Chicken schnitzel { *Chablis* }  
golden raisins, toasted almonds, sauerkraut, coriander mayonnaise

Red wine and port braised beef { *Malbec* }  
triple cooked chips, poached carrots

Squid stuffed with smoked bacon and mushroom { *Grenache / Cinsault* }  
olive oil polenta, charred silverskin onions, gremolata dressing

Pork ribeye roasted with salsa macha { *Grillo* }  
red cabbage, sesame and lime salad, roasted pineapple

King-oyster mushroom { *Garganega / Trebbiano di Soave* }  
chickpea panisse, cashew nut labneh, kale ragout and radish

---

## FOR TWO

35-day-aged sirloin of beef + £14 per person { *Merlot / Cabernet Franc* }  
red wine sauce, truffled chips

---

## SIDES

Truffled chips + £5.5

Maple roasted carrots with soft herbs and crispy shallots + £5.5

Chicory salad with toasted hazelnuts and sweet mustard dressing + £5

Long-stem broccoli with mustard and coriander seed dressing + £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

Rhubarb and ginger granita { *Sauternes* }  
vodka, pistachio biscotti

Coconut and vanilla rice pudding { *Moscato di Pantelleria* }  
rum-poached pineapple, toasted coconut and lime crumble

# ELITE BISTRO

3 COURSES £47 | 2 COURSES £39

DAIRY FREE

---

## SNACKS

Gordal olives + £4 { *Fino Sherry* }

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

Cadiz boquerones + £4 { *Fino Sherry* }

---

## STARTERS

Maple-cured salmon { *Champagne* }  
endive with caramelised lemon and mustard dressing, pickled celery

Smoked morcilla sausage { *Monastrell* }  
port reduction, pickled apple and parsley, crispy shallots

Chicory salad { *Monastrell Rosado* }  
sorrel vinaigrette, Lardo Iberico and toasted hazelnuts

Crispy carrot cakes { *Viognier* }  
pickled shallots, salted green chilli, sesame cream

---

## MAINS

Chicken schnitzel { *Chablis* }  
golden raisins, toasted almonds, sauerkraut, coriander mayonnaise

Red wine and port braised beef { *Malbec* }  
triple cooked chips, poached carrots

Squid stuffed with smoked bacon and mushroom { *Grenache / Cinsault* }  
olive oil polenta, charred silverskin onions, gremolata dressing

Pork ribeye roasted with salsa macha { *Grillo* }  
red cabbage, sesame and lime salad, roasted pineapple

King-oyster mushroom { *Garganega / Trebbiano di Soave* }  
chickpea panisse, cashew nut labneh, kale ragout and radish

---

## FOR TWO

35-day-aged sirloin of beef + £14 per person { *Merlot / Cabernet Franc* }  
red wine sauce, truffled chips

---

## SIDES

Truffled chips + £5.5

Maple roasted carrots with soft herbs and crispy shallots + £5.5

Chicory salad with toasted hazelnuts and sweet mustard dressing + £5

Long-stem broccoli with mustard and coriander seed dressing + £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

Rhubarb and ginger granita { *Sauternes* }  
vodka, pistachio biscotti

Coconut and vanilla rice pudding { *Moscato di Pantelleria* }  
rum-poached pineapple, toasted coconut and lime crumble