

stickywalnut

Gluten Free

3 COURSES £49 | 2 COURSES £43

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| FOR THE TABLE | Gordal olives + £4 Fried and salted Valencian almonds + £3 |
| STARTERS | Sticky belly bacon { <i>Fundamentalista</i> } green leaves with buttermilk dressing, walnuts and apple Crispy spiced carrot cakes { <i>Rosé de Syrah</i> } pickled shallots, salted green chilli, sesame cream Buffalo mozzarella { <i>Monastrell Rosado</i> } tomato and 'Nduja jam, courgettes with lemon oil and toasted nuts Salad of octopus, boudin noir and new potatoes { <i>Fundamentalista</i> } fennel purée, Madeira and oregano vinaigrette Crispy shredded lamb's breast { <i>Fundamentalista</i> } pea, radish and mint salad, curried mussel dressing |
| MAINS | Confit duck leg { <i>Pinot Noir</i> } slow roasted tomatoes, salsa verde, roasting juices Torched garlic and lemon sea bream { <i>Sauvignon Blanc</i> } barbecued aubergine purée, sesame and lemon dressed cucumbers, sumac Braised featherblade of beef { <i>Malbec</i> } beetroot ketchup, truffle and Parmesan chips, red wine sauce Lion's mane mushroom steak frites { <i>Carmenère</i> } 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 { <i>Malbec</i> } truffle and Parmesan chips, butterhead lettuce salad, red wine sauce |
| SIDES | Truffle and Parmesan chips + £5 Long-stem broccoli with extra virgin olive oil and lemon + £5 Butterhead lettuce buttermilk dressing, soft herbs + £6 Invisible chips + £4 <i>charity donation to Hospitality Action</i> 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 | Vanilla crème brûlée { <i>Sauternes</i> } Toasted coconut ice cream { <i>Sauternes</i> } rum-poached pineapple, toasted almonds Honeycomb ice cream { <i>Pedro Ximénez</i> } dark chocolate sauce and a wedge of honeycomb Chocolate 'Oblivion' { <i>Pedro Ximénez</i> } mint choc-chip ice cream, dark chocolate sauce Summer strawberries and set vanilla cream { <i>Semillon</i> } elderflower granita, almonds |
| TO FINISH | Rum, raisin and white chocolate fudge + £4 |

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