

stickywalnut

Vegan & Vegetarian

3 COURSES £45 | 2 COURSES £39

vg - vegan | v - vegetarian

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt vg + £5 Gordal olives vg + £4 Fried and salted Valencian almonds vg + £3
STARTERS	Crispy spiced carrot cakes vg {Rosé de Syrah} pickled shallots, salted green chilli, sesame cream Buffalo mozzarella v {Monastrell Rosado} crushed slow-roasted tomatoes, courgettes with lemon oil and toasted nuts Warm salad of new potatoes vg {Grüner Veltliner} fennel purée, Madeira and oregano vinaigrette
MAINS	Charred long-stem broccoli vg {Sauvignon Blanc} salad of summer courgettes, toasted walnuts, apple, dill and mustard dressing Lion's mane mushroom steak frites vg {Carmenère} pan-roasted lion's mane, peppercorn sauce, watercress and fries Slow roasted tomatoes vg {Rosé de Syrah} barbecued aubergine purée, sesame and lemon dressed cucumbers, sumac
SIDES	Truffled chips vg + £5 Long-stem broccoli with extra virgin olive oil and lemon vg + £5 Dressed butterhead lettuce soft summer herbs vg + £6 Invisible chips vg + £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.
SWEET	Vanilla crème brûlée v {Sauternes} Coconut and vanilla rice pudding vg {Sauternes} rum-poached pineapple, coconut crumble Honeycomb ice cream v {Pedro Ximénez} dark chocolate sauce and a wedge of honeycomb Warm lemon and brown butter syrup pudding v {Semillon} vanilla ice cream, double cream Chocolate 'Oblivion' v {Pedro Ximénez} mint choc-chip ice cream, dark chocolate sauce Summer strawberries vg {Semillon} elderflower granita, almonds

FIZZ	GLS	BTL	
Prosecco <i>(vg)</i> Ca' di Alte, Italy	7.5	39	
Charles Heidsieck Brut Reserve <i>(vg)</i> Champagne, France	13.5	75	

WHITE	125ML	175ML	BTL
2022 Macabeo <i>(vg)</i> Molinico Loco, Yecla, Spain	5	7	28
Wine of the month Ask a team member for details	-	-	-
2022 Pinot Grigio <i>(vg)</i> Ponte del Diavolo, Friuli, Italy	7	10	38
2021 Sauvignon Blanc <i>(vg)</i> Trinity Hill, Gimblett Gravel, New Zealand	8	11	45
2022 Grüner Veltliner <i>(vg)</i> Kamptal, Loimer, Lower Austria	8	11	45
2021-22 Albariño <i>(vg)</i> Bodega Garzón Reserva, Maldonado, Uruguay	8.5	11.5	46
2022 'Old Vines White Signature Blend' <i>(vg)</i> Mullineux, Swartland, South Africa	-	-	60

RED	125ML	175ML	BTL
2022 Monastrell <i>(vg)</i> Molinico Loco, Yecla, Spain	5	7	28
2021 Shiraz <i>(vg)</i> 16 Stops, South Australia	6	8	33
2021 Montepulciano <i>(vg)</i> Il Faggio, Abruzzo, Italy	6.5	9	35
Wine of the month Ask a team member for details	-	-	-
2021 Carmenère <i>(vg)</i> Montes Alpha, Colchagua Valley, Chile	8	11	45
2020 Malbec <i>(vg)</i> Kaiken Ultra, Mendoza, Argentina	9	13	50
2022 'Fundamentalista' <i>(vg)</i> Finca Sandoval, Castilla-La Mancha, Spain	9	13	50
2021 Pinot Noir <i>(vg)</i> Greywacke, Marlborough, New Zealand	11.5	16	65
2018 'Keyneton Euphonium' <i>(vg)</i> Henschke, Barossa Valley, South Australia	-	-	80

ROSÉ	125ML	175ML	BTL
2022 Monastrell Rosado <i>(vg)</i> Molinico Loco, Yecla, Spain	5	7	28
2021 Rosé de Syrah <i>(vg)</i> Vignes de L'Eglise, Côtes de Thau, France	5.5	7.5	30

COCKTAILS	
Negroni <i>(v)</i> J.J Whitley gin, Campari, Valdespino vermouth	12
Champagne Socialite <i>(vg)</i> Charles Heidsieck Champagne, seasonal syrup	13.5
Sticky Old Fashioned <i>(vg)</i> Woodford Reserve, muscovado sugar, bitters	12
Elderflower Collins <i>(vg)</i> J.J Whitley London dry gin, lemon juice, elderflower	11
Espresso Martini <i>(v)</i> Finlandia vodka, Kahlúa, espresso	12
Pineapple and Rum <i>(vg)</i> Roasted pineapple soda, Goslings rum, lime	11

NON-ALCOHOLIC	
Strawberry Lemonade <i>(vg)</i> Strawberry shrub, soda	4.5
White Peach and Jasmine Fizz <i>(vg)</i> White peach and jasmine, lemon	4.5
Pomelo Spritz <i>(vg)</i> Martini Vibrante, Pomelo and pink peppercorn	5
No G&T <i>(vg)</i> Tanqueray 0.0%, London Essence tonic	5
Drivers Negroni <i>(vg)</i> Tanqueray 0.0% , Martini Vibrante, Lyre's Aperitif Rosso	6

BEERS	330ML
Siren/Elite Bistro, Ladysmith 4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus	6
Siren, Pastel Pils <i>(vg)</i> 4.8% Pilsner style lager. Gluten free	6
Siren, Soundwave <i>(vg)</i> 5.6% IPA. Mango, citrus, pine	6.5
Lucky Saint Lager <i>(vg)</i> 0.5% Alcohol free unfiltered lager. Smooth, citrus hop finish	6
Lucky Saint IPA <i>(vg)</i> 0.5% Alcohol free hazy IPA. Tropical and stone fruits	6

CIDER	330ML
Aspalls Suffolk Cider <i>(vg)</i> 5.5% Medium dry and crisp	6.5

SHERRY	75ML
Fino 'Inocente', Valdespino <i>(vg)</i>	6
Pedro Ximénez 'El Candado', Valdespino <i>(vg)</i>	6.5

SWEET	75ML	375ML
Semillon <i>(v)</i> Botrytis Semillon, Peter Lehmann Masters, South Australia	5.5	26
Sauternes <i>(vg)</i> Château Laville, Bordeaux, France	8.5	40

The majority of our wines are vegan friendly, however some vintages may be unsuitable due to filtration process.

If you have any questions, please check with one of our team who will be able to assist.