

stickywalnut

Vegan & Vegetarian

3 COURSES £45 | 2 COURSES £39

vg - vegan | v - vegetarian

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt + £5.5 vg Gordal olives + £4 vg Fried and salted Valencian almonds + £3 vg
STARTERS	Crispy spiced carrot cakes vg {Rosé de Syrah} pickled shallots, salted green chilli, sesame cream Fresh goat's curd on charred sourdough v {Grüner Veltliner} confit garlic, spring greens, fine herbs and capers Warm salad of new potatoes vg {Sauvignon Blanc} charred green pepper dressing, gremolata
MAINS	Miso-glazed chicory vg {Rosé de Syrah} sweet potato and orange purée, pickled carrot salad Roasted hispi cabbage vg {'Fundamentalista'} saffron crushed potatoes, long-stem broccoli, caper and raisin purée, toasted almonds Roasted carrots with salsa macha v {Grüner Veltliner} cucumber, lime and green onion, soft polenta, toasted pecans, sour cream
SIDES	Truffled chips vg + £5 Long-stem broccoli vg with extra virgin olive oil and lemon + £5 Charred hispi cabbage v with yoghurt, raisin and caper purée, toasted almonds + £6.5 Roast carrots v with smoked garlic honey + £5 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 Sticky toffee pudding v {Semillon} vanilla ice cream, butterscotch sauce Chocolate 'Oblivion' v {Pedro Ximénez} mint choc-chip ice cream, dark chocolate sauce Yorkshire rhubarb and ginger compote with granita vg {Semillon}

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.