

# stickywalnut

3 COURSES £47 | 2 COURSES £39

VEGAN & VEGETARIAN MENU

vg - vegan | v - vegetarian

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## SNACKS

Gordal olives + £4 vg { *Fino Sherry* }

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

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## STARTERS

Goats cheese and pink peppercorn ravioli v { *Grillo* }

charred green pepper dressing, crispy breadcrumbs

Chicory salad vg { *Monastrell Rosado* }

sorrel vinaigrette, golden raisins and toasted hazelnuts

Crispy carrot cakes vg { *Viognier* }

pickled shallots, salted green chilli, sesame cream

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## MAINS

King-oyster mushroom vg { *Garganega / Trebbiano di Soave* }

chickpea panisse, cashew nut labneh, kale ragout and radish

Fried long-stem broccoli vg { *Chablis* }

hen-of-the-woods mushroom with salsa macha, red cabbage, sesame and lime salad

Harissa roasted carrots v { *Tempranillo* }

sauerkraut, sour cream, spicy pumpkin seeds

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## SIDES

Truffled chips + £5.5 vg

Roasted carrots with soft herbs and crispy shallots + £5.5 vg

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

Long-stem broccoli with mustard and coriander seed dressing + £6 vg

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.

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## SWEETS

Rhubarb and ginger granita vg { *Sauternes* }

vodka, toasted hazelnuts

Coconut and vanilla rice pudding vg { *Moscato di Pantelleria* }

rum-poached pineapple, toasted coconut and lime crumble

Ice cream sandwich v { *Moscato di Pantelleria* }

dark chocolate, pecan and orange cookie, cardamom ice cream

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve Champagne, France	11	65	

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6	24
Viognier Baron de Badassière, Côtes de Thau, France	5.5	7	28
Sauvignon Blanc Classic Series, Casablanca, Chile	6	7.5	30
Grillo Mandarossa, Sicily, Italy	6.5	8	32
Wine of the month Ask a team member for details	-	-	-
Garganega / Trebbiano di Soave Soave Classico, Pieropan, Veneto, Italy	7.5	11	39
Chenin Blanc Spice Route, Coastal Region, South Africa	8	11.5	44
Riesling Rolly Gassmann, Alsace, France	9	13	49
Chablis Dom. Corinne Perchaud, Burgundy, France	10	15	59

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6	24
Montepulciano Il Faggio, Italy	5	6.5	26
Carignan Baron de Badassière, Côtes de Thau, France	5.5	7	28
Shiraz 16 Stops, South Australia	6	7.5	30
Wine of the month Ask a team member for details	-	-	-
Tempranillo El Coto, Rioja Crianza, Rioja, Spain	6.5	8	32
Cabernet Sauvignon Montes Alpha, Colchagua Valley, Chile	6.5	9.5	37
Merlot / Cabernet Franc Chateaux Macquin, Bordeaux, France	9	13	49
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9.5	15	55
Pinot Noir De Loach, Russian River Valley, California, USA	10	15	59

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6.5	25
Grenache / Cinsault Miraval Rosé, Provence, France	8	12	39

COCKTAILS	
Negroni J.J Whitley gin, Campari, Valdespino Vermouth	9.5
Champagne Socialite Charles Heidsieck Champagne, blackberry and elderflower	12
Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters	11
Paloma El Jimador Tequila Reposado, grapefruit, lime, sugar	10
Espresso Martini Finlandia vodka, Kahlúa, espresso	10
Pineapple and Rum Roasted pineapple soda, goslings rum, lime	10

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
White Peach and Jasmine	3.5
Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn	5
Cherry Sour Mr Fitz sour cherry cordial, black tea, lemon	4

BEERS	330ML
Elite Bistro, Ladysmith 4.5% IPA. Our own beer! Mango, peach, citrus	5
Thornbridge, Jaipur 5.9% Grapefruit, lemon with a bitter finish	5.5
Thornbridge, Market Porter 4.5% Creamy, smooth and toasted	5
Thornbridge, Lukas Hells Lager 4.3% Bavarian style lager, gluten free	5
Thornbridge, Zero Five 0.5% Alcohol free pale ale, amber and citrus	4.5
Lucky Saint 0.5% Alcohol free unfiltered lager, smooth and citrus	4.5

CIDER	330ML
Aspalls Suffolk Cider 5.5% Medium dry and crisp	5.5

SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

SWEET	75ML	BTL
Moscato di Pantelleria Kabir, Donnafugata, Sicily, Italy	7.5	65
Sauternes Château Laville, Bordeaux, France (375ML)	8	40

PORT	75ML
Dry White Port, Ferreira	4.5
Ruby Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6