



## **SAMPLE Tasting Menu**

This is to be enjoyed by the whole table  
No substitutions from the a la carte menu

### **Amuse bouche**

field mushroom soup. chive oil

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### **Buffalo mozzarella di Campana**

marinated heirloom tomatoes, basil dressing

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### **Pave of Nut Tree smoked Loch Duart salmon**

whipped horseradish cream, pickled cucumber, Avruga caviar

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### **Terrine of foie gras, ham hock & chicken**

sauce gribiche

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### **Pan fried fillet of sea bream**

samphire, white wine sauce

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### **Grilled fillet of aged Charolais beef**

potato purée, summer vegetables, thyme jus

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### **Chocolate egg**

salted caramel, praline, chocolate mousse

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### **Nut Tree garden raspberry soufflé**

with its own sorbet

**£65 per person**

(additional £48 per person for accompanying wine flight)

**All items of food are made fresh, in house, from raw ingredients**

**We do use nuts, gluten, dairy and other allergens. If you have any dietary requirements or food allergies please make the manager aware so we can advise you.**

10% optional service charge will be added to parties of 6 or more

SAMPLE MENU. SUBJECT TO SEASONALITY & AVAILABILITY