



PUB CLASSICS

Available Monday – Saturday Lunch & Monday – Thursday dinner

Parfait of chicken livers

fig chutney, espelette pepper, toasted brioche £16

Classic prawn cocktail

avocado, apple, marie rose sauce £17

Today's soup £12

Onglet steak, from Aubrey Allen – cooked medium rare

Nut Tree chips, peppercorn sauce £30

Beer battered line caught Cod

Nut Tree chips, tartar sauce £27

Jerusalem artichoke risotto

ceps, winter truffle £28

Side dishes – Nut Tree chips, French beans with chili dressing,
Dressed leaves with honey mustard vinaigrette – £8 each

Nut Tree Garden apple crumble soufflé

blackberry sorbet, cinnamon crème anglaise £18

Dark chocolate fondant

pistachio ice cream £18

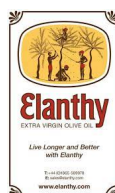
Artisan cheese

Nut Tree crackers, fig compote £25

Classic crème brûlée £14

**We can also offer full size dishes from the tasting menu
Please ask for prices.**

We are very proud of the suppliers we use at The Nut Tree
They offer us excellent quality raw produce with sustainability and traceability



**We do use nuts, gluten and other allergens
If you have any dietary requirements you must make us aware before ordering**

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