



TASTING MENU

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Wild mushroom velouté

truffle oil and chive

Tart of lightly pickled red cabbage & beetroot

horseradish ice cream, chives

Wine flight: Massaya Rose, Beqaa Valley, Lebanon, 2022

Parfait of chicken livers

fig chutney, espelette pepper, toasted brioche

Wine flight: Late Harvest Tokaji, Hungary, 2011

Fillet of line caught John Dory

scallop boudin, herb puree, vermouth sauce, Avruga caviar

Wine flight: Riesling, Lawson's Dry Hills, New Zealand, 2018

Loin of venison from Aubrey Allen – cooked medium rare

jerusalem artichoke puree, 'bourguignon garnish', black truffle, grand veneur sauce

Wine flight: Cotes du Rhone Villages, Arboise, France, 2022

Optional cheese course

selection of Artisan cheese – may be taken before or after dessert - £25 per plate

Chocolate egg

chocolate mousse, salted caramel, almond chantilly

Nut Tree Garden apple crumble soufflé

blackberry sorbet, cinnamon crème anglaise

Wine flight: Muscat Beaumes de Venise, France, 2022

Lunch £95pp Dinner £115pp

Additional £65 per person for accompanying wine flight

We do use nuts, gluten, dairy 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