



## Vegetarian Menu

### Nut Tree breads

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### Wild mushroom velouté

truffle oil and chive

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### Tart of lightly pickled red cabbage & beetroot

horseradish ice cream, chives

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

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### Ricotta agnolotti

preserved lemon, pine nuts, mint, amaretto broth

*Wine flight: Falerio, Saladini Pilastrini, Italy, 2022*

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### Twice baked Old Winchester cheese soufflé

grain mustard sauce

*Wine flight: Furleigh Classic Cuvée, England, 2018*

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### Jerusalem artichoke risotto

Pickled trompettes, ceps, Wiltshire truffle

*Wine flight: Zensa Primitivo, Puglia, Italy, 2022*

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### Chocolate egg

chocolate mousse, salted caramel, almond chantilly

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### Nut Tree Garden apple crumble soufflé

blackcurrant sorbet, cinnamon crème anglaise

*Wine flight: Beaumes de Venise, Rhone, 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