



SUNDAY LUNCH MENU

Complimentary Nut Tree breads, Grant Harrington butter.

Starters

Wild mushroom soup

White truffle oil £12

Parfait of chicken livers

fig chutney, espelette pepper, brioche £16

Classic prawn cocktail

avocado, apple, marie rose sauce £17

Twice baked Old Winchester cheese soufflé

wholegrain mustard sauce £18

Mains

Roast fillet of beef – served medium rare

Yorkshire pudding, roast potatoes, creamed spinach, red wine & beef fat gravy £48

Porchetta of Blythborough pork belly

potato puree, french beans, apple jus £32

Beer battered line caught cod

Nut Tree chips, tartare sauce, curry gravy, lemon £28

Jerusalem artichoke risotto

ceps, winter truffle £28

Desserts

Nut Tree Garden apple crumble soufflé

blackberry sorbet, cinnamon crème anglaise £18

Dark chocolate fondant

pistachio ice cream £18

Artisan cheese £25

Nut Tree crackers, fig compote

Classic crème brulée £14

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

All starters and mains can be adapted to children's portions.

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