



SUNDAY LUNCH MENU

Complimentary Nut Tree breads, Grant Harrington butter.

Starters

Mushroom velouté

white truffle oil £12

Coarse pork pate with apricots

piccalilli, croutons £15

Glazed smoked haddock mornay

gran kinara, chives £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

Confit of Creedy Carver duck

Nut Tree 'colcannon', orange and five spice sauce £32

Beer battered line caught cod

Nut Tree chips, tartare sauce, curry gravy, lemon £30

Jerusalem artichoke risotto

pickled trompettes, gran kinara £28

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

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

Desserts

Passionfruit soufflé

passionfruit sorbet, coconut rum custard £18

Dark chocolate fondant

pistachio ice cream £18

Sticky toffee pudding

toffee sauce, vanilla ice cream £15

Artisan cheese

Nut tree crackers, fig compote £25 – may be taken as extra course before or after dessert

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