



PUB CLASSICS

Available Monday – Saturday Lunch & Monday – Thursday dinner

Coarse pork pate with apricots

piccalilli, croutons £15

Baked smoked haddock mornay

gran kinara, chives £17

Today's soup £12

Confit of Creedy carver duck

root vegetable puree, poultry jus £32

Beer battered line caught cod

Nut Tree chips, tartare sauce £30

Jerusalem artichoke risotto

pickled trompettes, gran kinara, truffle oil £28

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

Passionfruit soufflé

passionfruit sorbet, coconut rum custard £18

Dark chocolate fondant

pistachio ice cream £18

Nut Tree Sticky toffee pudding

vanilla ice cream, brandy snap £15

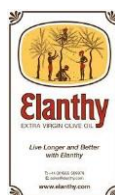
Artisan cheese

Nut Tree crackers, red onion compote £25 – may be taken as an extra course before or after dessert

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