



PUB CLASSICS

Available Monday – Saturday Lunch & Monday – Thursday dinner

Terrine of pork & apricot

piccalilli, croutons £16

Nut Tree prawn cocktail

apple, celery, avocado, preserved lemon £18

Today's soup £12

Onglet steak from Aubrey Allen – cooked medium rare

Nut Tree chips, peppercorn sauce £32

Beer battered fish

Nut Tree chips, curry gravy, tartare sauce £30

Pearl barley 'risotto'

spring vegetables, olives, gran kinara £28

Side dishes – Nut Tree chips, Spring vegetables, garden leaves with honey mustard dressing
£8 each

Passionfruit souffle

passionfruit sorbet, coconut rum custard £18

Sticky toffee pudding

toffee sauce, caramel apple, vanilla ice cream £16

Nut tree garden rhubarb pannacotta

macerated strawberries, strawberry sorbet £17

Artisan cheese

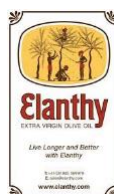
Nut Tree crackers, red onion compote £25 – may be taken as an extra course before or after dessert

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