



## DECEMBER TASTING MENU

### **Nut Tree breads**

Grant Harrington butter, Ampersand dairy, Bicester

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### **Amuse bouche**

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### **Parfait of chicken liver**

red onion chutney, brioche

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### **Fillet of fish (market availability)**

scallop boudin, herb puree, vermouth sauce

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### **Saddle of venison**

Jerusalem artichoke puree, Maderia sauce, black truffle

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### **Optional cheese course**

selection of Artisan cheese – may be taken before or after dessert - £25 per plate

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### **Chocolate egg**

chocolate mousse, salted caramel, almond chantilly

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### **Prune & Armagnac souffle**

caramel ice cream

### **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**

**All dishes are subject to market variations**

10% optional service charge will be added to all parties of 6 or more