



TASTING MENU

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Cauliflower soup

curry oil, chives

Parfait of chicken livers

red onion chutney, Sauternes jelly, brioche

Wine flight: Muscat Beaumes de Venise, France, 2023

Fillet of turbot

pearl barley, vermouth sauce, Keta salmon roe

Wine flight: Lawson's Dry Hills, Riesling, New Zealand, 2019

Fillet of beef from Aubrey Allen – cooked medium rare

onion puree, wild mushrooms, Madeira sauce, Autumn truffle oil

Wine flight: Arbose, Massif d'Uchaux, France, 2022

Optional cheese course

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

Chocolate egg

chocolate mousse, salted caramel, praline creme

Nut Tree Garden apple souffle

blackberry sorbet, calvados custard

Wine flight: Chateau Septy, Monbazillac France, 2018

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

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