



SUNDAY LUNCH MENU

Complimentary Nut Tree breads, Grant Harrington butter.

Starters

Pressed terrine of ham hock & guinea fowl

piccalilli £16

Nut Tree classic prawn cocktail

apple, celery, avocado, marie rose sauce £18

Twice baked Cashel blue cheese soufflé

walnut, mustard sauce £18

Cauliflower soup

curry oil, chives £12

Mains

Roast fillet of beef – served medium rare

Yorkshire pudding, roast potatoes, creamed spinach, red wine gravy £50

Roast loin of Blythburgh pork

potato puree, girolles, apple & sage jus £34

Beer battered fish

Nut Tree chips, tartare sauce, curry gravy £30

Pearl barley 'risotto'

wild mushrooms, gran kinara, Autumn truffle £28

Side dishes – Nut Tree chips, Dressed leaves with honey mustard vinaigrette, french beans with chilli oil - all at £8 each

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

Desserts

Garden apple soufflé

blackberry sorbet, calvados custard £18

Sticky toffee pudding

vanilla ice cream, toffee sauce £16

Nut Tree Garden apple and blackberry crumble

cinnamon ice cream £17

Artisan cheese

Nut tree crackers, chutney £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