



Vegetarian Menu

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Cauliflower soup

curry oil, chives

Tart of lightly pickled red cabbage & beetroot

horseradish ice cream

Wine flight: Villa Wolf Pinot Noir rosé, Pfalz, Germany, 2024

Twice baked Cashel blue cheese souffle

walnut, mustard sauce

Wine flight: Furleigh Estate Sparkling, Dorset, England, 2019

Pearl barley 'risotto'

wild mushrooms, gran kinara, Autumn truffle oil

Wine flight: Dancing Flame, Valle de Leyda, Chile, 2022

Chocolate egg

chocolate mousse, salted caramel, praline creme

Nut Tree Garden apple souffle

blackberry sorbet, calvados custard

Wine flight: Tokaji, Late Harvest, Hungary, 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