



PUB CLASSICS

Available Tuesday – Saturday Lunch & Tuesday – Thursday Dinner

Terrine of ham hock & guinea fowl

piccalilli £16

Nut Tree classic prawn cocktail

apple, celery, avocado, marie rose sauce £18

Today's soup £12

Onglet steak from Aubrey Allen- cooked medium rare

Nut Tree Chips, peppercorn sauce £34

Beer battered fish

Nut Tree Chips, curry gravy, tartare sauce £30

Pearl barley 'risotto'

wild mushrooms, gran kinara, Autumn truffle oil £28

Side dishes – Nut Tree Chips, Dressed leaves with honey mustard vinaigrette,
French beans with a chilli dressing £8 each

Nut Tree Garden apple souffle

blackberry sorbet, calvados custard £18

Sticky toffee pudding

toffee sauce, caramel apple, vanilla ice cream £16

Nut Tree Garden blackberry & apple crumble

cinnamon ice cream £17

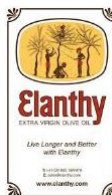
Artisan cheese

Nut Tree crackers, chutney £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