



Sample Vegetarian Tasting Menu

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Cauliflower soup

milk foam, curry oil, croutons, chives

Tart of lightly pickled red cabbage & beetroot

horseradish ice cream

Classic Wine Flight: Villa Wolf Pinot Noir rosé, Pfalz, Germany, 2024

Prestige Wine Flight: Domaine Daulny, Sancerre Rosé, Loire Valley, France, 2023

Twice baked Cashel blue cheese souffle

walnut, mustard sauce

Classic Wine Flight: Furleigh Estate Sparkling, Dorset, England, 2019

Prestige Wine Flight: Hundred Hills Blanc de Blancs, Oxfordshire, England, 2017

Pearl barley 'risotto'

wild mushrooms, gran kinara, Autumn truffle oil

Classic Wine Flight: Dancing Flame, Valle de Leyda, Chile, 2022

Prestige Wine Flight: Domaine Tollot-Beaut, Chorey-Les-Beaune, Burgundy, France, 2022

Chocolate egg

chocolate mousse, salted caramel, praline crème

Prestige Wine Flight: Gonzales Byass, Nectar, Pedro Ximenez, Jerez, Spain

Nut Tree Garden apple souffle

blackberry sorbet, calvados custard

Classic Wine Flight: Tokaji, Late Harvest, Hungary, 2018

Prestige Wine Flight: Chateau Dereszla, Tokaji Aszu 5 Puttonyos, Tokaji, Hungary, 2019

Lunch £95pp Dinner £115pp

Additional £65 per person for accompanying **Classic Wine Flight**

£125 for accompanying **Prestige 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