



SAMPLE TASTING MENU

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Cauliflower soup

milk foam, curry oil, croutons, chives

Parfait of chicken livers

brown sugar onion chutney, Sauternes jelly, brioche

Classic Wine Flight: Muscat Beaumes de Venise, France, 2023

Prestige Wine Flight: Chateau Briatte, Sauternes, France, 2018

Fillet of Turbot

herb puree, scallop boudin, vermouth velouté, seaweed tapioca crisp, Oscietra caviar

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

Prestige Wine Flight: Hamilton Russel Vineyards, Chardonnay, Hemel-en-Aarde, South Africa, 2023

Loin of venison – cooked medium rare

sweet garlic fluid gel, girolles, seared duck liver, black truffle, Madeira sauce

Classic Wine Flight: Cotes du Rhone, Arboise, Massif d'Uchaux, France, 2022

Prestige Wine Flight: Chateau Musar, Gaston Hocha, Beqaa Valley, Lebanon, 2018

Optional cheese course

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

Chocolate egg

chocolate mousse, salted caramel, praline crème

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

Nut Tree Garden apple souffle

blackberry sorbet, calvados custard

Classic Wine Flight: Chateau Septy, Monbazillac France, 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