



PUB CLASSICS

Available Tuesday – Saturday Lunch & Tuesday – Thursday Dinner

All served with Nut Tree breads & Grant Harrington butter from Ampersand Dairy, Bicester

Parfait of chicken livers

brown sugar onion chutney, Sauternes jelly, brioche £19

Nut Tree smoked Loch Duart salmon

horseradish ice cream, cucumber £22

Today's soup £14

Onglet steak from Aubrey Allen butchers – cooked medium rare

Nut Tree chips, peppercorn sauce, tarragon butter £36

Beer battered haddock

Nut Tree chips, curry gravy, tartare sauce £32

Pearl barley 'risotto'

king oyster mushroom, truffle £32

Side dishes – Nut Tree chips, honey mustard dressed leaves, vegetables – all at £8 each

Passionfruit souffle

passionfruit sorbet, coconut rum custard £20

Sticky toffee pudding

caramel apple, toffee sauce, vanilla ice cream £17

70% Callebaut chocolate ganache

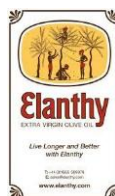
rum raisin puree, pistachio ice cream £18

Artisan cheese

Nut Tree crackers, chutney – may be taken as an extra course before or after dessert at £25 per plate

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