



SAMPLE SUNDAY LUNCH MENU

Complimentary Nut Tree breads, Grant Harrington butter.

Starters

Parfait of chicken livers

brown sugar onion chutney, brioche £19

Nut Tree smoked Loch Duart salmon

horseradish ice cream, cucumber £22

Twice baked Cashel blue cheese souffle

walnuts, mustard sauce £19

Jerusalem artichoke soup

milk foam, curry oil, croutons, chives £14

Mains

Roast fillet of beef – served medium rare

Yorkshire pudding, roast potatoes, creamed spinach, Madeira sauce £50

Roast loin of Blythburgh pork

potato puree, girolles, Autumn truffle, apple & sage jus £34

Beer battered haddock

Nut Tree chips, tartare sauce, curry gravy £32

Pearl barley 'risotto'

king oyster mushroom, gran kinara, truffle £32

Side dishes – Nut Tree Chips, honey mustard dressed leaves - all at £8 each

All starters and mains can be adapted to children's portions.

Desserts

Passionfruit souffle

passionfruit sorbet, coconut rum custard £20

Sticky toffee pudding

caramel apple, vanilla ice cream, toffee sauce £17

70% Callebaut chocolate ganache

rum raisin puree, pistachio ice cream £18

Artisan cheese

Nut tree crackers, chutney £25 – may be taken as extra course before or after dessert

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