



SAMPLE Prix Fixe Menu

Available Wednesday – Saturday Lunch & Wednesday – Thursday Dinner

Complimentary Nut Tree breads

Grant Harrington butter from Ampersand Dairy, Bicester

Broccoli velouté

bacon, white truffle oil

or

Salad of asparagus, peas, broad beans

gran kinara, preserved lemon, mint

Fillet of seabass

apple, dill. Vermouth, keta

or

Fillet of beef from Aubrey Allen, cooked medium rare

barley, trompettes, celeriac

Blood orange souffle

chocolate sorbet, Grand Marnier custard

or

Sticky toffee pudding

caramel apple, toffee sauce, vanilla ice cream

or

Artisan cheese

Nut Tree crackers, chutney £5 supplement

(Cheese may be taken as an additional course either before or after dessert at £25 per plate)

Including still, sparkling or tap water and tea or coffee

£65 for 2 courses, £80 for 3 courses

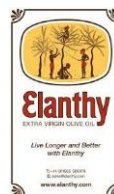
Pub Classic dishes

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Onglet steak, Nut Tree chips, peppercorn sauce £36

Nut Tree fish & chips, curry sauce, tartare sauce £32

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