



SAMPLE TASTING MENU

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Broccoli velouté

bacon, white truffle oil

Salad of asparagus, peas, broad beans

gran kinara, preserved lemon, mint

Classic Wine Flight: Gruner Veltliner, Domaine Baumgartner, Austria, 2023

Prestige Wine Flight: Pinot Blanc Auxerrois, Domaine Albert Mann, Alsace, France, 2022

Fillet of sea bass

apple, dill, vermouth, Oscietra caviar

Classic Wine Flight: Fiano, Zensa, Puglia, Italy, 2025

Prestige Wine Flight: Chardonnay, Long barn, Napa Valley, U.S.A, 2023

Fillet of beef, from Aubrey Allen, cooked medium rare

seared foie gras, barley, trompettes, celeriac

Classic Wine Flight: Durif, M + CO, New South Wales, Australia, 2022

Prestige Wine Flight: Il Bruciato, "Tenuta Guado al Tasso", Tuscany, Italy, 2022

Optional cheese course

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

Chocolate egg

chocolate mousse, salted caramel, praline creme

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

Blood orange soufflé

chocolate sorbet, Grand Marnier custard

Classic Wine Flight: Monbazillac, Chateau Kalian Bernasse, Bergerac, France, 2024

Prestige Wine Flight: Tokaji '5 Puttonyos', Puklus Pincészet, Hungary, 2017

Lunch £105pp Dinner £125pp

Additional £75 per person for accompanying **Classic Wine Flight**

£135 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

The Nut Tree Inn, Main Street, Murcott, Kidlington, Oxon, OX5 2RE
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