NUT TREE INN

Prix Fixe SAMPLE Winter Menu

Available Wednesday – Saturday Lunch & Wednesday – Thursday Dinner

Complimentary Nut Tree breads
Grant Harrington butter from Ampersand Dairy, Bicester
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Cauliflower soup
curry oil, chives
or
Chicken liver parfait
fig & orange chutney, Sauternes jelly, brioche
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Fillet of John dory
preserved lemon, bacon, celery, poultry jus, keta
or
Fillet of Aubrey Allen beef (served medium rare)
barley, pickled trompettes, celeriac
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Chocolate soufflé
pistachio ice cream, chocolate sauce
or
Sticky toffee pudding
vanilla ice cream, caramel apple, toffee sauce
or
Artisan cheese
Nut Tree crackers, chutney £7 supplement
(Cheese may be taken as an additional course either before or after dessert at £25 per plate)

Including still, sparkling or tap water, tea or coffee
£62 for 2 courses, £80 for 3 courses

Pub Classic dishes

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Nut Tree fish & chips, curry sauce, tartare sauce £32
Aubrey Allen onglet steak, Nut Tree chips, peppercorn sauce £34

We are very proud of the suppliers we use at The Nut Tree
They offer us excellent quality raw produce with sustainability and traceability

Aubrey Allen – Quality service & consistency since 1933
Flying Fish Seafoods
Ampers&nd
wellocks – the perfect ingredient
Classic Fine Foods
Wiltshire Truffles
Elanthy

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