



A la Carte Menu

Complimentary appetiser

Roasted garlic & courgette soup, blue cheese cream

Starters

Terrine of rabbit, foie gras & ham hock piccalilli £15

Chicken liver parfait, fig & apple chutney, port reduction, toasted brioche £14

Curried Cornish crab toast burnt apple ketchup, celery salad £15

Nut Tree smoked Loch Duart salmon cucumber, horseradish, seaweed crisp, Avruga caviar £14

Nut Tree garden beetroot tart pickled red cabbage, ricotta £14

Main Course

Fillet of Charolais beef; potato puree (50% dairy), burnt onion, beef & beer gravy £38

Torte of braised lamb shoulder, potato & confit onion, creamed spinach, rosemary jus £28

Ballottine of Cotswold chicken & herbs, sweetcorn & carrot barley, hazelnut granola £26

Fillet of stonebass; peas, broad beans, gem lettuce, girolles, poultry velouté £27

Risotto of wild mushrooms; fricassee of wild mushrooms, mascarpone, aged parmesan, summer truffle £22

Triple cooked chips, potato puree, dressed leaves £5 each

Desserts

Selection of Artisan cheese. Nut Tree crackers £14

Sticky toffee pudding. Vanilla ice cream, praline chantilly, toffee sauce, calvados apple £9

Valrhona chocolate 'millionaire' tart. Malted milk ice cream £11

Vanilla crème brûlée. Fruit shortbread, strawberry & garden rose sorbet £10

Oxfordshire plum pavlova. Lemon verbena, honeycomb, yoghurt sorbet £9

NOTE: We do use nuts, gluten, dairy and other allergens.

If you have any dietary requirements or food allergies please make the manager aware so we can advise you.

10% optional service charge will be added to parties of 6 or more