



## Tasting Menu

This is to be enjoyed by the whole table.  
No substitutions from the a la carte menu

### Amuse bouche

*Toasted garlic & courgette soup, blue cheese cream*

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**Nut Tree garden beetroot.** *pickled red cabbage, ricotta*  
Wine flight: 2017 Pinot Noir, Bruno Sorg, Alsace

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**Nut Tree smoked Loch Duart salmon.** *cucumber, horseradish cream, Avruga Caviar*  
Wine flight: 2018 Massaya Rose, Cinsault, Lebanon

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### Terrine of rabbit, foie gras & ham hock. Piccalilli

Wine flight: 2017 Beaujolais Village, Jean Loron, France

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### Fillet of stonebass

*peas, broad beans, gem lettuce, poultry velouté*  
Wine flight: 2017 Domaine Cauhape, Jurancon Sec, South west France

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### Fillet of Charolais beef – cooked medium rare.

*Potato puree 50% dairy, burnt onion, beef & beer gravy*  
Wine flight: 2017 Saladini Pilastris, Rosso Piceno, Italy

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### Optional cheese course

*Selection of Artisan cheese - before or after dessert - £14 supplement per plate*

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**'Peach melba'.** *peach & raspberry fool, white chocolate puffed rice*

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**Sticky toffee pudding.** *vanilla ice cream, praline Chantilly, toffee sauce*  
Wine flight: 2009 Late Harvest Tokaji, Hungary

## £75 per person

*Additional £52 per person for accompanying wine flight*

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

**Nut Tree Inn. Murcott. Main Street. Oxon. OX5 2RE Tel: 01865 331 253**  
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