



Mothering Sunday 22nd March

Menu £55 per person

Amuse bouche

leek & potato soup, smoked eel, chives

Starters

Nut Tree smoked Loch Duart salmon

cucumber, buckwheat blini, lemon crème fraiche, Avruga caviar

Parfait of chicken livers

fig & apple chutney, toasted brioche

Twice baked Old Winchester soufflé

mustard cream sauce

Main Courses

Roast fillet of beef – cooked medium rare

properly garnished

Fillet of seabream

spring vegetables, sauce vierge, olives, basil

Potato & onion 'bun'

green asparagus, herb sauce

Pre dessert

'lemon meringue pie'

Desserts

Chocolate soufflé

pistachio ice cream

Sticky toffee pudding

vanilla ice cream, calvados Chantilly, toffee apple

Selection of artisan cheeses

Nut Tree crackers

£15 non refundable deposit per person to secure reservation
You must make us aware of any dietary requirements at the time of booking

10% service charge will be added to parties of 6 or more
All items of food are made in house from fresh, raw ingredients.
Free range, wild, organic or home produced whenever possible