



A la Carte Menu 2020

Complimentary appetiser

mushroom velouté, walnut pesto, truffled sable

Starters

Ballottine of confit foie gras

mushroom ketchup, pickled onion & winter leaf salad £16

Chicken liver parfait

fig & apple chutney, toasted brioche £14

Cornish crab ravioli

fennel fondue, shellfish bisque £16

Nut Tree smoked Loch Duart salmon

cucumber, buckwheat blini, lemon crème fraiche, Avruga caviar £14

Twice baked Old Winchester soufflé

mustard cream sauce £12

Main Course

Roast fillet of aged beef - cooked medium rare

potato puree (50% dairy), sautéed foie gras, beer & beef gravy £39

Loin of venison

braised pearl barley, beetroot purée, roasted chicory, black garlic £32

Roast tenderloin of pork

crown prince squash, wilted greens, pickled trompettes £26

Fillet of line caught Cornish cod

piccolo parsnips, roasted shallot, poultry jus £28

Fresh potato & herb gnocchi

root vegetable purees, roasted squash, piccolo parsnips, confit English onion £24

Sides.

Triple cooked chips, potato purée, tenderstem broccoli, dressed leaves £5 each

Pre dessert

'Lemon meringue'

lemon curd, short bread, meringue

Desserts

Selection of Artisan cheese

Nut Tree crackers £15

Bitter orange marmalade soufflé

whisky ice cream, toasted oat anglaise £12

Sticky toffee pudding

vanilla ice cream, calvados chantilly, toffee apple £10

Valrhona chocolate & banana ganache

banana & passionfruit ice cream £12

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