



Tasting Menu

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

Amuse bouche

mushroom velouté, walnut pesto, truffled sable

Nut Tree smoked Loch Duart salmon

cucumber, Avruga caviar

wine flight: Massaya Rose, 2018, Lebanon

Ballotine of confit foie gras

Yorkshire rhubarb chutney

wine flight: Tokaji, late harvest, 2009, Hungary

Fillet of line caught Cornish cod

piccolo parsnips, poultry jus

wine flight: Pinot Blanc Auxerrois, Albert Mann, 2018, Alsace

Roast fillet of aged beef - cooked medium rare

potato puree (50% dairy), roasted English onion, beef & beer gravy

wine flight: Bodega Garzon reserve, 2016, Uruguay

Optional cheese course

Selection of Artisan cheese - before or after dessert - £15 supplement per plate

'Lemon meringue'

lemon curd, short bread, meringue

Butter orange marmalade souffle

whisky ice cream

wine flight: Domaine Jean-Bernard Larrieu, 2011, France

£75 per person

additional £52 per person for accompanying wine flight

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
www.nuttreeinn.co.uk