



Valentine's Day, Friday 14th February

Amuse bouche Mushroom veloute

walnut pesto, sable biscuit

Wine Flight: Furleigh Estate Brut, 2014, Dorset.

Nut Tree home smoked Loch Duart salmon

buckwheat blini, cucumber, Avruga caviar

Wine Flight: Massaya Rose, 2018, Lebanon.

Roast fillet of aged beef – cooked medium rare

Jerusalem artichoke risotto, winter truffle, Madeira sauce

Wine Flight: Chateau Batailley, Pauillac, 2011, Bordeaux, France.

'Lemon meringue pie'

lemon curd, shortbread, meringue

Pear & frangipane tart

candied filo pastry, cinnamon ice cream

Wine Flight: Muscat Beaumes de Venise, Domain de Durban, 2015. France .

Selection of artisan cheese

May be taken as an extra course for an additional £15
either before or after dessert

£75.00 per person

additional £52 per person for accompanying wine flight

**£25 non refundable deposit per person
to be taken at the time of booking to secure your reservation**

All items of food are made fresh, in house, from raw ingredients
We do use nuts, gluten, dairy and other allergens.

www.nuttreeinn.co.uk