



SAMPLE SUMMER TASTING MENU

Proprietors Michael & Imogen North
to be enjoyed by the whole table

Welcome...

Nut Tree sourdough

Grant Harrington cultured butter

Chilled white gazpacho

almond biscuit

Warm, confit, home smoked Loch Duart salmon

salmon parfait, D'Isigny crème fraîche, Granny Smith apple, lemon verbena

Wine flight: Pasquiers Rose, France 2018

Foie gras ballotine

Kentish cherries, chamomile flowers, toasted brioche

Wine flight: Tokaji, late harvest, Hungary 2009

Fillet of line caught Scottish halibut

potato gnocchi, herb puree, celery, bacon, poultry jus

Wine flight: Les Galets Dores, Chateau Mourgues du Gres, France 2017

Beef fillet from Aubrey Allen – cooked medium rare

potato puree (50% dairy), salt baked celeriac, pickled trompettes, beef & beer gravy

Wine flight: Dedicado Tupungato, Finca Flichman, Mendoza, Argentina 2015

Optional cheese course

Selection of Artisan cheese – may be taken before or after dessert - £16 per plate

Pre-Dessert

'Lemon meringue pie'

70% Valrhona chocolate soufflé

pistachio ice cream

Verdelho 15yr old Henriques & Henriques, Madeira

£80 per person

Additional £55 per person for accompanying wine flight

www.Nuttreeinn.co.uk



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We do use nuts, gluten, dairy and other allergens

If you have any dietary requirements you must make us aware before ordering

10% optional service charge will be added to all parties of 6 or more

Thank you for your support.

Due to COVID restrictions and safety of staff and customers,
we are offering these menus at the moment, with no bar drinks or snacks.

Pre-bookings are essential.

We are only able to serve food directly to those who have booked a table,
with no bar service or walk ins - for a little while.

Please let us know in advance if you have any dietary requirements.

Thank you for your time with us.

Michael and Imogen North