



## **A La Carte Menu Sample**

### **Complimentary**

Nut Tree breads, Grant Harrington cultured butter, Oxfordshire

Amuse bouche – wild mushroom velouté, white truffle oil

### **Starters**

#### **Pressed duck confit & foie gras terrine**

sauternes jelly, black garlic ketchup, pickled shimeji mushroom £22

#### **Parfait of chicken livers**

red onion relish, toasted brioche £18

#### **Nut Tree smoked Loch Duart salmon**

horseradish, beetroot, Avruga caviar £20

#### **Twice baked Old Winchester soufflé**

mustard sauce, black truffle £19

### **Main Courses**

#### **Beef fillet from Aubrey Allen – cooked medium rare**

Nut Tree triple cooked chip, onion rings, tarragon butter, beef & beer gravy £49

#### **Best end of Cornish lamb, herb crust, sautéed sweetbreads**

violet artichoke, roast celeriac puree, jus nicoise £46

#### **Breast of guinea fowl**

English asparagus, morel mushrooms, madeira sauce £42

#### **Fillet of wild sea bass**

scallop mousse & vegetable 'cannelloni', herb puree, English asparagus £48

#### **Salt baked, honey roasted celeriac**

barley 'risotto', gran kinara espuma, Mouneyrac pear, pickled trompettes, wild garlic oil £38

### **Pre dessert**

#### **'Chocolate egg'**

salted caramel, Valrhona chocolate mousse, praline chantilly

### **Desserts**

#### **Artisan cheese, Nut Tree crackers £19**

may be taken as an additional course before or after dessert

#### **Passion fruit soufflé**

pineapple sorbet, coconut rum custard £18

#### **Classic glazed savarin**

Nut Tree Garden rhubarb, crème anglaise, anise chantilly £17

#### **Sticky toffee pudding**

caramel apple, brandy snap, vanilla ice cream £17

### **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

**Some dishes may change due to seasonality. Michael and Imogen North**



Wine List