



The Nut Tree Inn, Main Street, Murcott, Kidlington, Oxon, OX5 2RE
(01865) 331253 www.nuttreeinn.co.uk

Tasting Menu

To be enjoyed by the whole table

Nut Tree breads

Grant Harrington cultured butter

Wild mushroom velouté

white truffle oil

Nut tree smoked Loch Duart salmon

horseradish, beetroot, Avruga caviar
Wine flight: Massaya, Lebanon, 2019

Pressed duck confit & foie gras terrine

black garlic ketchup, pickled shimeji mushroom
Wine flight: Heaven on earth Muscat, South Africa

Fillet of wild sea bass

herb puree, English asparagus, fish velouté
Wine flight: Godello, Spain, 2020

Beef fillet from Aubrey Allen – cooked medium rare

morel mushroom, black truffle, beef & beer gravy, wild garlic oil
Wine flight: Tupungato, Argentina, 2015

Optional cheese course

Selection of Artisan cheese – may be taken before or after dessert - £19 per plate

Chocolate egg

salted caramel, Valrhona milk chocolate mousse, praline chantilly

Passion fruit soufflé

pineapple sorbet, coconut rum custard
Wine flight: Beaumes de venise, France

£95 per person

Additional £60 per person for accompanying wine

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

Michael and Imogen North

