



Vegetarian Menu

Nut Tree breads

Grant Harrington cultured butter, Bicester

Mushroom velouté

white truffle oil, chives

Tart of lightly pickled red cabbage & beetroot

horseradish ice cream

Wine flight: Massaya Rose, Beqaa Valley, Lebanon, 2022

Nut Tree Garden pumpkin tortellini

chestnut puree, amaretto broth, fresh truffle

Wine flight: Primitivo, Puglia, Italy, 2022

Twice baked Old Winchester soufflé

grain mustard sauce

Wine flight: Moloko Bay, Sauvignon Blanc, South Africa, 2022

Green herb pearl barely risotto

herb oil, wild mushrooms

Wine flight: Furleigh Estate chardonnay, Dorset, England, 2022

Chocolate egg

salted caramel, Valrhona milk chocolate mousse, praline chantilly

Nut Tree Garden apple 'crumble' soufflé

blackberry sorbet, custard

Wine flight: Cypres des Clement, Barsac, Sauternes, 2022

Lunch £95pp Dinner £115pp

Additional £65 per person for accompanying wine flight

Mike & Imogen North

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