



TASTING 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

Ballotine of confit duck liver

pineapple, chili, preserved ginger

Wine flight: Heaven on Earth, straw wine, West cape, South Africa,

Roast fillet of Cornish turbot

steamed scallop cannelloni, herb puree, fish velouté, Oscietra caviar

Wine flight: Muscadet, Domaine le Fief de la Brie, France, 2022

Fillet of beef from Aubrey Allen (served medium rare)

roast celeriac puree, wild mushrooms, red wine sauce, Autumn truffle

Wine flight: Carménère, Santa Alba, Chile, 2022

Optional cheese course

Selection of Artisan cheese – may be taken before or after dessert - £25 per plate

Chocolate egg

salted caramel, Valrhona milk chocolate mousse, praline chantilly

Nut Tree Garden apple 'crumble' souffle

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