

SAMPLE TASTING MENU

PLEASE NOTE DISHES ARE SUBJECT TO CHANGE

PLEASE USE THIS MENU AS A GUIDE ONLY

Nut Tree Inn, Murcott Tasting Menu

This is to be enjoyed by the whole table
No substitutions from the a la carte menu

Amuse bouche

mushroom velouté, walnut pesto, truffled sable

Nut Tree smoked Loch Duart salmon

cucumber, Avruga caviar

wine flight: Massaya Rose, 2018, Lebanon

Ballottine of confit foie gras

Yorkshire rhubarb chutney

wine flight: Tokaji, late harvest, 2009, Hungary

Fillet of line caught Cornish cod

piccolo parsnips, poultry jus

wine flight: Pinot Blanc Auxerrois, Albert Mann, 2018, Alsace

Roast fillet of aged beef - cooked medium rare

potato puree (50% dairy), roasted English onion, beef & beer gravy

wine flight: Bodega Garzon reserve, 2016, Uruguay

Optional cheese course

Selection of Artisan cheese - before or after dessert - £15 supplement per plate

'Lemon meringue'

lemon curd, short bread, meringue

Butter orange marmalade souffle

whisky ice cream

wine flight: Domaine Jean-Bernard Larrieu, 2011, France

£75 per person

additional £52 per person for accompanying wine flight

We do use nuts, gluten, dairy and other allergens.

**If you have any dietary requirements or food allergies
please make the manager aware so we can advise you.**

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