

The Nut Tree Inn Sample Menu

Starters

Pata negra iberico bellota
Celeriac remoulade, summer truffle £15

Parfait of free range chicken livers
Fig & orange chutney, toasted brioche £14

Native lobster
Mango puree, mango salsa £16

Pave of nut tree smoked loch duart salmon
Horseradish cream, pickled cucumber, avruga caviar £14

Laverstoke park buffalo mozzarella
Heritage tomatoes, basil dressing £14

Main course

Grilled fillet of aged charolais beef served medium rare
Potato puree, girolles, trompettes, madeira sauce £38

Crown roasted breast of anjou squab pigeon
Seared foie gras, chicory, blood orange puree £32

Saddle & croquette of lamb from corner farm, horton-cum-studley

Aubergine puree, provencal vegetables, rosemary jus £28

Pan fried fillet of line caught cornish seabass

Sea purslane, carrot puree, sauce lie de vin £37

Parmesan risotto

Garden vegetables, confit tomato, olive crumb, herb cream £20

Desserts

Selection of artisan cheeses

Nut tree crackers £14

Raspberry soufflé

Glazed raspberry cream, nut tree garden raspberry sorbet £10

Sticky toffee pudding

Caramelised apple, caramel ice cream £9.50

Pannacotta

English strawberries, meringue £9.50

Chocolate & orange bar

Orange ice cream £9.50