



SAMPLE TASTING MENU

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Jerusalem artichoke soup

milk foam, curry oil, croutons, chives

Cornish crab

citrus fruits, coriander chilli

Classic Wine Flight: Gewurztraminer, Dopff et Irion, Alsace, 2022

Prestige Wine Flight: Weingut Nittnaus Kalk & Schiefer Weiss, Burgeland, Germany, 2019

Fillet of Cornish Sea bass

herb puree, vermouth velouté, scallop boudin, seaweed tapioca crisp, Oscietra caviar

Classic Wine Flight: Riesling, Lawson's Dry Hills, New Zealand, 2019

Prestige Wine Flight: Metis, Sauvignon Blanc, South Africa, 2020

Fillet of venison – cooked medium rare

king oyster mushroom, seared duck liver, black garlic ketchup, truffle, Madeira sauce

Classic Wine Flight: Coliman, Malbec Bonarda, Argentina, 2023

Prestige Wine Flight: Il Bruciato, Antinori, Tuscany, 2022

Optional cheese course

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

Chocolate egg

chocolate mousse, salted caramel, praline crème

Prestige Wine Flight: Recioto della Valpolicella, Italy, 2019

Passionfruit souffle

passionfruit sorbet, coconut rum custard

Classic Wine Flight: Jurancon, Uroulat, France, 2023

Prestige Wine Flight: Tokaji, Late Harvest, Hungary, 2011

Lunch £105pp Dinner £125pp

Additional £75 per person for accompanying **Classic Wine Flight**

£135 for accompanying **Prestige Wine Flight**

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

The Nut Tree Inn, Main Street, Murcott, Kidlington, Oxon, OX5 2RE

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