



SAMPLE VEGETARIAN TASTING MENU

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Jerusalem artichoke soup

milk foam, curry oil, croutons, chives

Tart of lightly pickled red cabbage & beetroot

horseradish ice cream

Classic Wine Flight: Villa Wolf Pinot Noir rosé, Pfalz, Germany, 2024

Prestige Wine Flight: Domaine Daulny, Sancerre Rosé, Loire Valley, France, 2023

Twice baked Cashel blue cheese souffle

walnut, mustard sauce

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

Prestige Wine Flight: Preamble Rose, Oxfordshire, England, 2018

Pearl barley 'risotto'

king oyster mushroom, truffle

Classic Wine Flight: Dancing Flame, Valle de Leyda, Chile, 2022

Prestige Wine Flight: Domaine Tollot-Beaut, Chorey-Les-Beaune, Burgundy, France, 2022

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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