NUTBOURNE BAR & RESTAURANT

BEAUJOLAIS-VILLAGES, FLEURIE. FRANCE 36

Round, elegant with lovely notes of red & black fruits

SLOE 75 10.5

Sloe Infused Botanist Gin, Lemon, Sugar, Nutty Wild

OYSTER BAR: HALF A DOZEN 18 / DOZEN 32

ENGLISH WASABI, TOMATO FIRE SAUCE AND SHALLOT VINAIGRETTE

NUTBOURNE BREAD, BUTTER 2.5

MUSHROOM MARMITE ECLAIRS 2.5 EACH

CHALK STREAM TROUT CORNETTO, CHERVIL 2.5

TEMPURA SPRING VEGETABLES, ENGLISH WASABI DRESSING 14.5

BAKED TRUFFLE TUNWORTH, CARRAWAY CRISP BREAD 18.0

CURED TROUT, PICKLED BEETROOT, DILL YOGHURT 9.0 SUSSEX VEGETABLE MINESTRONE 6.0 SUSSEX BEEF TARTARE, CHEDDAR CRUMBS, CHESNUT MUSHROOM & EGG 12 HAND DIVED KING SCALLOP CEVICHE, BLOOD ORANGE, CHILLI, CHIVE 12.5 GRILLED ASPARAGUS, PICKLED MUSHROOMS & HOLLAINDAISE 9.5

WILD GARLIC & CARAMELISED ONION TART, CELERIAC & DILL REMOULADE 13.5
WHOLE MARKET FISH (BUTTERFLYED SEABEAM), HERB BUTTER 24
BEEF AND ONION PUFF PASTRY PIE 16.5
GUINEA FOWL PARMO, MORRELS, MUSTARD CHEDDER 18.5
GRILLED LAMB CUTLETS, GREEN SAUCE 22.0
SUSSEX BEEF RIBEYE 28
SUSSEX SIRLOIN 24.0
HALF NATIVE LOBSTER 500G AND FRIES 32.0

OUR STEAKS ARE HIGH WELFARE, SOURCED FROM LOCAL AND SUSTAINABLE SUPPLIERS, WITH SOME CUTS FROM OUR FAMILY FARM IN WEST SUSSEX. STEAKS ARE SERVED WITH A CHOICE OF WILD GARLIC PESTO, BÉARNAISE OR GREEN PEPPERCORN SAUCE.

CHARRED HISPI, APPLE AND MUSTARD SEED CHUTNEY 4
CRIPSY JERSEY ROYALS, WILD GARLIC 4
NUTBOURNE TOMATO SALAD 4
SKINNY FRIES 4.5

SALTED CARAMEL CHOCOLATE TORTE 7
KENT STRAWBERRIS & CREAM 5.5
RHUBARB FRANGIPANE TART, CLOTTED CREAM 7
CRUNCHY HONEYCOMB, MASCARPONE 6.5