

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 3.5

MUSHROOM MARMITE ECLAIRS 2.5 EACH

CHALK STREAM TROUT CORNETTO, CHERVIL 2.5

CHORIZO, DILL YOGHURT, BREAD 6

SUSSEX BEEF TARTARE, CHEDDAR CRUMBS, CHESNUT MUSHROOM & EGG 12

CURED TROUT CEVICHE, BLOOD ORANGE, CHILLI, CHIVE 12.5

GRILLED ASPARAGUS, PICKLED MUSHROOMS & HOLLANDAISE 9.5

SPRING SALAD, WASABI SAUCE 7

SUNDAY ON THE FARM

A CHOICE OF:

WILD GARLIC & CARAMELISED ONION TART 13.5

ROAST CHICKEN 18

ROAST SUSSEX PORCHETTA 18

ROAST SUSSEX BEEF 19

Our roast meats are sourced from our family farm in Sussex all served with Yorkshire pudding, roasted jersey royals, carrot puree, hispi cabbage & gravy

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

GAME DISH MAY CONTAIN SHOT!!

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.