



Chef's Seven Course Experience Menu

Our highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 2 Rosettes. Our approach to cooking is modern, seasonal and simple, focused on delivering an indulgent taste experience for all our guests.

We have also carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give guests a truly delicious experience.

Darrel and Abdel invite you to sit back, relax, and enjoy this culinary adventure.

Abdel Abidi

Restaurant & Bars Manager

Darrel Wilde

Executive head chef



Two AA Rosettes for
Culinary Excellence

NUTFIELD PRIORY

HOTEL & SPA
NUTFIELD, SURREY



We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.



CHEF'S EXPERIENCE MENU

Homemade breads, whipped butter

Trout and salmon mosaic kcal 534
citrus creme fraiche, wild garlic oil, breakfast radish

Chicken pressing kcal 417
confit chicken croquettes, coriander salsa, charcoal emulsion

Monkfish scampi kcal 581
pea puree, beurre blanc, pea oil, tartar emulsion

Duck breast kcal 541
confit duck spring roll, grilled Pak choi, poached rhubarb and rhubarb
ketchup

Rhubarb and custard kcal 605
poached rhubarb, custard bavarois, pickled rhubarb, ginger sponge

Petit fours and speciality tea or coffee

£95 per person

To be ordered by the whole table – last orders 8.00pm
Indulge in our optional drinks experience with your tasting menu
Classic wine flight Three / Five £30 / £50

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.