



Chef's Seven Course Experience Menu

The original dining room of Nutfield Priory provides a sophisticated space for sampling intricately prepared dishes. Above you, the arched ceiling and stone carvings lend a classic feel and, on a clear day and night, your food is accompanied by expansive views. Whether it is to celebrate a special occasion or just for the pleasure of it, here you will find great food and a fantastic wine list.

Cloisters Restaurant serves traditional favourites with a contemporary twist in the grand surroundings of this country house.

We hope you enjoy your experience and please do ask a member of our team for anything you may need.



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

Abdel Abidi

Restaurant & Bars Manager



Two AA Rosettes for
Culinary Excellence

NUTFIELD PRIORY

HOTEL & SPA
NUTFIELD, SURREY



CHEF'S EXPERIENCE MENU

Homemade breads, whipped flavoured butter and dipping oil

Chef's amuse

Leek velouté

Norbury blue cheese foam

Chicken, leek and ham terrine

Pickled girolles, tarragon mayonnaise, honey and grain dressing

Hake

Green tomatoes, pea tendrils, beetroot and yuzu caviar,
blue viola, beetroot oil

Romney Marsh rump of lamb

houmous, plump raisins, mint salsa verde, charred leek, red
pepper and carrot textures, micro mint

Cherry and 25 year old balsamic ice cream with white chocolate

Eton Tidy

British seasonal berries, vanilla Chantilly cream,
meringue shards

Petit fours and speciality tea or coffee

£79 per person kcal 2,836

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 £25 / £40

CHEF'S VEGAN EXPERIENCE MENU

Homemade breads, whipped flavoured butter and dipping oil

Chef's amuse

Leek velouté

Isle of Wight heritage tomatoes,

Vegan feta mousse, red pepper dressing, coriander oil

Cauliflower

Green tomatoes, pea tendrils, beetroot and yuzu caviar,
blue viola, beetroot oil

Hispi cabbage

Miso onion puree, garlic ciabatta croutons, black truffle,
vegan black pudding, crispy onion

Nutfield garden herb sorbet

Mulled poached pears

Cinnamon cream, raspberry soil

Petit fours and speciality tea or coffee

£68 per person kcal 1,999

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 £25 / £40

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.