

Welcome to NEST.  
Make yourself at home.

## TASTING MENU

£55 per person | Add a wine flight for £44 per person  
Evening only

### Nesting Egg

Jerusalem Artichoke, Truffle & Butternut Squash

### Kentucky Fried Rabbit

Rabbit & Cream Cheese Bon Bons, Slaw, Black Pudding Gravy

*Wine pairing:* Lethbridge Dr Nadeson Riesling Victoria, Australia 2019

### Apple Crumble

Roasted Celeriac Espuma, Cox Apple,  
Cobb Nut & Rosemary Crumble

*Wine pairing:* Raventós de Alella Pansa Blanca Catalonia, Spain 2019

### Darcy's Favourite

King Scallop, Pork Belly, Curried Carrot,  
Carrot Bhaji, Coriander

*Wine pairing:* Feudo Arancio Grillo, Sicilia Sicily, Italy 2019

### Canny Bag of Chowder

Halibut, Chowder, Smoked Garlic Pomme Purée, Sea Vegetables

*Wine pairing:* Grüner Veltliner Zöbinger Kogelberg,  
P Schweiger Lower Austria, Austria

### A Gift From The Gamekeeper

Venison Loin, Sticky Faggot, Duck Fat Potato, White Onion, Beetroot

*Wine pairing:* Tormaresca Nèprica Cabernet Sauvignon,  
Puglia Puglia, Italy 2018

### Ollie's Favourite

Chocolate Pave, Toffee, Cinder Toffee Crumble, Yoghurt Cream

*Wine pairing:* Feudo Arancio Nero d'Avola, Sicilia Nero d'Avola,  
Sicily, Italy 2019

### Nanny Mary's Bramble Trifle

Bramble & Lemon Cream, Citrus Sponge, Lemon Custard,  
Lemon Granola, Bramble Jellies

PLEASE NOTE: Due to the size of our kitchen, we are unable to cater for any dietary requirements, dislikes or allergies, unless the item can be removed from the dish completely.