

Welcome to NEST.
Make yourself at home.

VEGETARIAN TASTING MENU

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

From The "Woods"

Wild Mushroom Velouté, Truffle, Rosemary Crumble, Mustard Cream

Wine pairing: Pietrabilanca, Castel del Monte, Puglia

Tattie Cakes

Berwick Edge Cheese & Scallion Potato Cake,
Crispy Panko & Black Sesame Hens Yolk

Wine pairing: Gruner Veltliner, Zobinger Kogelberg, Kamptal

Deirdre's Lentil Casserole

Red Lentil & Winter Veg, Potato & Wasabi Espuma

Wine pairing: Barbera d'Alba Pian Romualdo Prunotto, Piedmont, Italy

Claire's Paella

Red Pepper & Saffron Arancini, Tomato & Basil Ragout, Aioli

Wine pairing: Leone d'Almerita Terre Siciliani Tenuta Regaleali,
Sicily Italy

Sparkling Superstar

A Blast From The Past

Cheeky Tart

Caramelized Shallot & Asparagus Tart Tatin, Kinderton Ash Goat's
Cheese & Sun blushed Tomato Salad

Wine pairing: St Joseph Les Sources Ferraton, Northern Rhône, France

Charlie's White Chocolate Cookie

White Chocolate & Pistachio Cremo, Salt Roasted Pistachios

Tuille Meet Again

Lemon Posset, Blood Orange, Passionfruit, Coconut Tuille

Wine pairing: Moscato d'Asti Prunotto, Piedmont, Italy

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.