

Welcome to NEST.
Make yourself at home.

VEGETARIAN TASTING MENU

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

Nesting Egg

White Asparagus Mousse, Green Asparagus Pesto,
Roasted Butternut Squash, Bruschetta

Cheesy Beets

Kinderton Ash, Pickled Beetroot, Carrot Chutney,
Beetroot & Cheese Scone

Wine pairing: Corralillo Riesling, Matetic Rapel, Chile

Don't be Shellfish

King Oyster Mushroom, Pea Veloute, Purple Heritage Potatoes,
Crème Fraîche

Wine pairing: Gruner Veltliner Zobinger Kogelberg, P Schwieger, Austria

What a Sweet Little Jerk

BBQ Jerk Halloumi, Charred Sweetcorn Chutney,
Pickled Cabbage, Spiced Flat Bread

Wine pairing: Calafuria Negroamaro Rosato, Puglia, Italy

Liam's Thai Fish & Chips

Fish Fingers, Potato Straws, Thai Chip Shop Sauce, Crushed Peas

Wine pairing: Pulenta Estate XIV Pinot Gris, Uco Valley, Argentina

You'll Like This Shallot

Cauliflower Steak, Pan Haggerty, Shallots, Tenderstem

Wine pairing: Torcicoda Primitivo, Puglia, Italy

It's Not Terry's

Dark Chocolate & Orange Mousse, Blood Orange Gel, Vanilla Yoghurt

Pairing: Dindarello, Maculan, Veneto, Italy

Andrea's Heaton Mess

English Strawberries, Pickled Raspberries, Meringue,
Mascarpone & Lemon Cream, Champagne Gel

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.