

Welcome to NEST.  
Make yourself at home.

# VEGETARIAN TASTING MENU

£59 per person | Add a drinks flight for £40 per person  
Evening only

## Sprung a Leek

Creamed Leeks, Potato Espuma, Doddington's Cheese on Toast

*Wine pairing:* Raventos De Alella Pansa Blanca, Catalonia, Spain

## Naughty & Spice

Roasted Squash & Sage Ravioli, Spiced Celeriac, Apple & Pine Nuts

*Wine pairing:* Lievaland Old Vines Chenin Blanc, Coastal Region, South Africa

## Cheesy Noodles - Nach!

Braised Jack Fruit, Udon Noodles, Nacho Cheese Bites

*Wine pairing:* Tequila & Grapefruit

## Full of Beans

Feta & Tomato Polenta Cake, Butterbean Cassoulet, Cavolo Nero

*Wine pairing:* Perdriel Malbec, Mendoza, Argentina

## A Hug in a Pie

Winter Vegetable & Sweet Potato Pie, Tender Stem Broccoli, Jus

*Wine pairing:* Tomaresca Cabernet Sauvignon, Puglia, Italy

## Egg

Lemon Posset, Blood Orange Yolk, Cranberry Biscotti

## Bonfire Apple

Apple Cheesecake, Baby Toffee Apple, Burnt Marshmallow, Gingerbread Crumb

*Wine pairing:* Crémant de Bourgogne, Burgundy, France

## Andrea's Pineapple Cake

Treacle & Malibu Sponge, Glazed Pineapple, Doddington's Vanilla Ice Cream

## Cheese Board £12 (optional addition)

Local & Continental Cheeses, House Chutney, Frozen Grapes, Bits & Bats

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.