

Welcome to NEST.
Make yourself at home.

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

Crab & Salmon Ravioli, Spiced Celeriac, Apple & Pine Nuts

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

Ben's Birria Beef

Braised Beef Short Rib, Udon Noodles, Nacho Cheese Bites

Pairing: Tequila & Grapefruit

Full of Beans

Pan Fried Halibut Fillet, Chorizo, Tomato & Butterbean

Cassoulet, Cavolo Nero

Wine pairing: Perdriel Malbec, Mendoza, Argentina

Deer oh Deer

Venison Loin, Venison & 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.