

Welcome to NEST.
Make yourself at home.

VEGETARIAN TASTING MENU

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

All Choked Up

Jerusalem Artichoke Mousse, Moroccan Spiced Carrot Yolk, Dukka Tuille

We Are The Cheeky Po Boys

Charred Cauliflower Po Boy, Celeriac & Mustard Remoulade,
Spiced Cajun Sauce

Wine pairing: Pietrabilanca Chardonnay, Puglia, Italy

Here's Leekin' At You Kid

Warm Leek & Berwick Edge Cheese Potato Cake,
Brown Sauce, Quick Pickle Salad

Wine pairing: O Mouro Mencia, Belarmino, Ribeira Sacra, Spain

Gnocchi Gnocchi, Who's There?

Gnocchi Verde, Sea Veg, Leeks, Asparagus, Peas, Rapeseed Lemon Oil

Wine pairing: Domaine Coste Viognier, Languedoc-Roussillon, France

Brian's Balti

Paneer Cheese & Sag Balti, Bombay Aloo, Lime Pickle Sauce

Wine pairing: Riesling, Langmeil, Eden Valley, Australia

Passion Filler

Kiwi Espuma, Passion Fruit Salsa

Lime All Yours

Key Lime Pie Baked Alaska, Vanilla Ice Cream, Blueberry Jam

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

It Would Be Rhubarb Not To

Poached Yorkshire Rhubarb, White Chocolate Cremeux,
Pistachio Brittle

Pairing: Claire's Rhubarb Gin Cocktail

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.