

LUNCH TASTING MENU

Welcome to NEST.
Make yourself at home.

£35 per person | Add a drinks flight for £18 per person

All Choked Up

Jerusalem Artichoke Mousse, Moroccan
Spiced Carrot Yolk, Dukka Tuille

Drop It Like It's Hock

Ham Hock & Black Pudding Terrine, Black Pudding
Brown Sauce, Quick Pickle Salad

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

Haker's Gonna Hake

Hake Fillet, Gnocchi Verde, Liam's Hollandaise, Scraps

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

Passion Filler

Kiwi Espuma, Passion Fruit Salsa

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.