

Welcome to NEST.
Make yourself at home.

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

Monkfish Cheek Po Boy, Celeriac & Mustard Remoulade,
Spiced Cajun Sauce

Wine pairing: Pietrabilanca Chardonnay, Puglia, Italy

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

Brian's Balti

Spiced Duck Breast, Bombay Aloo, Creamed Sag, 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.