

Welcome to NEST.
Make yourself at home.

TASTING MENU

£65 per person | Add a drinks flight for £40 per person
Evening only

Nesting Egg

Whipped Goats Cheese, Golden Beetroot Chutney, Crostini

The Italian Job

Italian Sausage & Ricotta Ravioli, Tomato & 'Nduja Sauce

Wine pairing: Librandi Cirò Bianco Segno, Calabria, Italy

Everybody's Truffling

Asparagus Velouté, Crispy Egg Yolk, Truffle Crème Fraîche

Wine pairing: Riesling Calcaires Jaunes, Alsace

The Codfather

Cod Fillet, Pearl Barely Risotto, Parma Ham Crumb, Celeriac Purée

Wine pairing: Zero G Zweigelt, Wagram, Austria 2020

Shin it To Win It

12 Hour Beef Shin, Smoked Garlic Mash, Roasted Roots,
Baby Onion & Mushroom Jus

Wine pairing: Montagne-Saint-Émilion, Château Montaguillon, Bordeaux

Slush Puppy

Gin & Tonic Sorbet

Susie's Jaffa Cake

Cointreau Sponge, Bitter Chocolate Ganache,
Blood Orange Marmalade Gel

Wine pairing: Dindarello, Maculan, Italy

Absolutely Fabulous

Sugared Doughnut, Banana & Rum Crème Pât, Saffron Ice Cream

Pairing: Mezcal, Crème De Banane, Coconut Bacardi, Pineapple

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.