

Welcome to NEST.  
Make yourself at home.

# SUNDAY LUNCH

Sunday | 12pm - 4pm | 2 courses £25 | 3 courses £29

## To Kick Things Off

Char Sui Pork Noodle Salad, Vietnamese Chilli Dressing

Smoked Haddock & Scallion Fishcake, Tartare Sauce

"Black Pudding" Bon Bons, Apple Salad, Indian Spiced  
Tomato Chutney (v)

Smoked Chicken Caesar, Garlic & Rosemary Croutes, Parmesan

Goats Cheese, Pear & Walnut Salad, Honey & Peach Dressing (v)

Beetroot Salmon Gravlax, Crayfish & Celeriac Slaw, Horseradish,  
Beetroot Caviar

## Main Event

Roasted 32 Day Aged Sirloin of Hewitt's Beef (Served Pink)

12 Hour Braised Northumbrian Lamb Shoulder

Low & Slow Cooked Pork Belly, Proper Crackling

Wild Mushroom, Spinach & Feta Cheese Wellington

*All the above served with Honey & Rosemary Glazed Carrots, Seasonal  
Greens, Roasted Spuds, Buttered Mash, Yorkshire Puddings & Cauliflower  
& Broccoli Cheese*

Halibut Fillet, N'duja Mash, Seasonal Greens, Gremolata Sauce

## Bit on the Side £3 each - when they're gone, they're gone

Roast Potatoes | Spiced Red Cabbage & Apple

Swede & Carrot Mash

## After A Breather

Raspberry & Almond Cake, Yoghurt Cream, White Chocolate Soil

Chocolate & Orange Cheesecake, Vanilla Mascarpone,  
Bitter Chocolate

Nest Mess - Lemon Curd Cream, Meringue Pieces, Macerated Berries

Sticky Stout Pudding, Butterscotch Sauce Dodington's Vanilla Ice Cream

Dark Chocolate Brownie, Salted Toffee Mascarpone Mousse

Cheese Board, Crackers, House Chutney, Bits & Bats  
**£5 Supplement or £14 if Taken in Addition to a Dessert**

*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.*