

Welcome to NEST.  
Make yourself at home.

# VEGETARIAN TASTING MENU

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

## Good Thymes

Thyme Brioche, Berwick Edge Custard, Marmite Butter

## Chow For Now

Smoked Vegetable Chowder, Crispy Capers, Lemon

*Wine pairing:* Calafuria Rose, Tormaresca, Puglia, Italy

## Just Char Sui Of Us

Char Sui Tofu, Burnt Pineapple Ketchup, Rice Noodles, Crispy Seaweed

*Wine pairing:* Eden Valley Dry Riesling, Langmiel, Australia

## You're a Fun-gi

Charred King Oyster Mushroom, Wild Mushrooms, Broccoli Purée,  
White Asparagus, Miso Sauce

*Wine pairing:* Pietrabilanca, Castel Del Monte, Puglia

## Anything You Can Do, I Can Do Feta

Pea & Feta Arancini, Sundried Tomato Micro Salad, Gremolata

*Wine pairing:* La La Land, Pinot Noir, Victoria, Australia

## Only Yolkin'

Lemongrass Panna Cotta, Ginger Beer Yolk, Ginger & Lemon Biscuit

## Boom, Boom, Boom, Everybody Say Mayo

Vanilla Tuile, Coffee Cake & Full Circle Coffee Porter Purée,  
Vanilla Mayo, Whipped Mascarpone

*Wine pairing:* Vinsanto Del Chianti Classico, Marchese Antinori, Italy

## Berry Good

Raspberry Clafoutis, Vanilla & Greek Yoghurt Ice Cream,  
White Chocolate Soil

*Pairing:* Clover Club Cocktail

## Cheese Board £14 (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.