

Welcome to NEST.
Make yourself at home.

VEGETARIAN TASTING MENU

£65 per person | Add a drinks flight for £45 per person
Evening only

Fegarino's Foccacia

Cherry Tomato & Garlic Foccacia, Red Pesto & Oregano Butter

Wine pairing: Fresco Di Masi, Organic, Veneto, Italy

Rice Rice Baby

Charred Butternut Squash, Red Thai Curry, Sticky Coconut Rice,
Thai Salad, Peanuts

Wine pairing: Riesling, White Rabbit, Rhein Germany

Doorsteps

Charred Halloumi, Sweetcorn Textures, Salt & Pepper Puffed Wild Rice

Wine pairing: Feudo Arancio, Nero d'Avola, Sicily, Italy

Gnocchi Gnocchi – Who's There?

Peas & Lemon Thyme Gnocchi, Creamy Cabbage,
Broad Bean & Pea Purée

Wine pairing: Matatic EQ Chardonnay, San Antonio, Chile

Hello Mr Wolf

Black Pudding (v) & Mushroom Wellington, Sage Mash,
Whole Grain Mustard Jus

Wine pairing: O'Mouro Mencia, Galacia, Spain

Nearly Home Lassi

White Chocolate & Cardamom Mousse, Mango Lassi Yolk,
Almond Soldier

I Curd It Through The Grapevine

Orange Curd Pastel De Nata, Dark Chocolate,
Blood Orange Gel, Pistachio Glass

Wine pairing: Dindarello, Maculan, Veneto, Italy

Let's Get Ready To Crumble

Pear & Blackberry Crumble with Custard Churros

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.