

Welcome to NEST.
Make yourself at home.

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 Monkfish, Red Thai Curry, Sticky Coconut Rice, Thai Salad, Peanuts

Wine pairing: Riesling, White Rabbit, Rhein Germany

Doorsteps

Confit Chicken Thigh Terrine, Sweetcorn, Smoked Bacon

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

Trout & About

Sea Trout, Creamy Cabbage & Bacon, Broad Bean & Pea Purée

Wine pairing: Matatic EQ Chardonnay, San Antonio, Chile

Hello Mr Wolf

Pork Fillet, Black Pudding & 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.