

Welcome to NEST.
Make yourself at home.

SUNDAY LUNCH

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

To Kick Things Off

Red Thai Curry Sweet Potato Soup, Coconut Cream, Lime, Sourdough

Sticky Pork Cheeks, Black Pudding Soil, Winter Spiced Apple Chutney

Smoked Haddock & Scallion Fishcake, Tartare Sauce, Lemon Oil

Salmon Bellini, Chive Cream Cheese, Lemon Oil

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

Goats Cheese & Beetroot Salad, Honey & Lemon Dressing

Main Event

Roast 32 Day Aged Sirloin of Hewitts Beef (Served Pink)

12 Hour Braised Northumbrian Lamb Shoulder

Guinea Fowl Breast, Cranberry Stuffing

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

Stone Bass, Creamy Leeks & Peas, Buttered Mash, Savoy Cabbage

Bit on the Side £3.50 each - when they're gone, they're gone

Roast Potatoes | Spiced Red Cabbage & Apple | Pigs in Blankets | Sausage Meat & Cranberry Stuffing

After A Breather

Mulled Wine Poached Apple & Plum Crumble, Chantilly Cream

White Chocolate & Pistachio Cookie Dough Slice, Vanilla Ice Cream

Sticky Stout Pudding, Butterscotch Sauce, Doddingtons Vanilla Ice cream

Baked Vanilla Cheesecake, Blackberry, Mascarpone

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.