

Welcome to NEST.
Make yourself at home.

VEGETARIAN TASTING MENU

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

And The Beet Goes On

Parsnip Mousse, Spiced Carrot Yolk, Beetroot Crisp

My Little Dumpling

Lentil Dumpling, Crispy Chilli Oil, Spring Onion

Wine pairing: Calcaires Jaunes Riesling, Alsace, France

The Rhythm Is Gonna Croquette Ya

Wensleydale Cheese & Nacho Croquette, Black Bean Purée, Jalapeños, Sour Cream, Avocado Purée

Wine pairing: Fresco Di Masi Rosso, Verona, Italy

Everybody's Truffling

Truffled Jerusalem Artichoke Espuma Roasted Pumpkin

Where There's a Dill There's a Way

Leek & Broccoli Pie: Dill & Caper Celeriac Mash, Parmesan

Wine pairing: Peter Schweiger Gruner Veltiner, Kamptal, Austria

We Are The Champignons!

Hen of the Woods, Pan Haggerty Potato, Cranberry Stuffing, Mushroom Mornay

Wine pairing: Chateau Montaguillon St Emillion, Bordeaux, France

Pecan Do It

Dark Chocolate Fondant, Coffee & Pecan Ice Cream, Candied Pecans

Wine pairing: Masi Argicola Valpolicella, Verona, Italy

Amaretto Sour

Amaretto & Lemon Cheesecake, Lemon Curd, Lemon Sorbet, Almonds

Wine pairing: Amaretto Sour

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.