

Welcome to NEST.
Make yourself at home.

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

Pork Dumplings, Chicken Broth, Brown Shrimp,
Crispy Chilli Oil, Spring Onion

Wine pairing: Calcaires Jaunes Riesling, Alsace, France

Cheeky Chilli Beef

Glazed Chilli Beef Cheek, 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

Fish Pie - Stone Bass, Dill & Caper Celeriac Mash, Parmesan,
Creamed Leeks

Wine pairing: Peter Schweiger Gruner Veltiner, Kamptal, Austria

Back In The Saddle

Venison Saddle, Pan Haggerty Potato, Cranberry & Pork Stuffing,
Beef Dripping

Wine pairing: Chateau Montaignillon 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.