

Welcome to NEST.
Make yourself at home.

TASTING MENU

£69 per person | Add a drinks flight for £45 per person
Evening only

Nesting Egg

Whipped Ewes Cheese, Yellow Pepper Pesto, Sun Dried Tomato Toast

Taking The Bisque

Scottish Scallop, Crab Arancini, Tomato & Langoustine Bisque, Yuzu

Wine pairing: *Zero G Gruner Veltliner, Wagram, Austria*

What's Up Doc?

Roasted Chantenay Carrots, Cream Cheese, Dukka Spice, Carrot Crisps

Wine pairing: *Chateau Ksara Sunset Rose, Bekka Valley, Lebanon*

It's All Gravy

Tandoori Fried Chicken, Curry Gravy, Pickled Slaw, Garlic Naan

Wine pairing: *Maczan Pinot Nero, Alto Adige, Italy*

Trout Pout

Sea Trout Fillet, English Asparagus Chowder, Burnt Butter Mash, Sweetcorn

Wine pairing: *Rijckaert Arbois Savagnin, Jura, France*

A Right Royal Feast

Fennel & Wild Garlic Porchetta, Cider Sauce, Apple & Walnut Salad

Wine pairing: *Thymiopoulos Xinomavro, Naoussa, Greece*

Alright Treacle?

Caramelized Apple Treacle Tart, Blackberry Gel,
Condensed Milk Ice Cream

Wine pairing: *Buitenverwachting 1769 Muscat, Constantia, South Africa*

Kid in a Sweet Shop

West Yorkshire Rhubarb, White Chocolate & Pistachio Mousse, Macaron

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.