LUNCH TASTING MENU

Welcome to NEST. Make yourself at home. £45 per person | Add a drinks flight for £32 per person

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

Alright Treacle?

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

Wine pairing: Buitenverwachting 1769 Muscat, Constantia, South Africa

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.