



Welcome to NEST.  
Make yourself at home.

# VEGETARIAN LUNCH TASTING MENU

£45 per person | Add a drinks flight for £32 per person

## Nesting Egg

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

## The World is Your Oyster

Oyster Mushroom, Cream Cheese, Roasted Red Pepper  
and Dill Arancini, Vodka, Tomato & Harissa Sauce

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 Cauliflower, Curry Gravy, Pickled Slaw, Garlic Naan

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

## No Fish Finger

"Fish Finger", 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.