Welcome to NEST. Make yourself at home.

SUNDAY LUNCH

Sunday | 12pm - 4pm | 2 courses £28 | 3 courses £34

To Kick Things Off

Tandoori Fried Chicken, Pickled Vegetable Slaw, Honey & Mint Yoghurt

Smoked Salmon "Tartare", Scorched Cucumber, Tarragon Emulsion, Toasted Sourdough

Game Terrine, Shallot & Balsamic Jam, Toasted Brioche

Slow Roasted Tomato Soup, Basil Pesto, Mozzarella Cheese on Toast

Smoked Haddock & Scallion Fishcake, Tartare Sauce, Lemon Oil

Asparagus, Broad Bean & Pea Salad, Soft Hens Egg, Honey Mustard Dressing

Main Event

Low & Slow Pork Belly, Proper Crackling

Roast 32 Day Aged Sirloin of Hewitts Beef (Served Pink)

12 Hour Braised Northumbrian Lamb Shoulder

Veggie Haggis Fritters

All the above served with Honey & Rosemary Glazed Carrots, Seasonal Greens, Roasted Spuds, Buttered Mash, Yorkshire Puddings, Cauliflower & Broccoli Cheese

Cod Fillet, Saffron Fondant, English Asparagus, Champagne Chervil Sauce

Bit on the Side £3.50 each - when they're gone, they're gone

Roast Potatoes | Savoy Cabbage, Bacon & Parmesan | Pigs in Blankets Yorkshire Puds £1.50

After A Breather

Sticky Stout Pudding, Roasted Pears, Doddingtons Vanilla Ice Cream

Strawberry Nest Mess, Basil Cream, Meringue Pieces

Milk Chocolate Cookie, Kahlua & Dark Chocolate Cremeux, Chocolate Crack

Affogato - Doddingtons Vanilla Ice Cream, Espresso, Coffee Chocolate

Selection of English & French Cheese, Fig & Shallot Chutney, Mixed Wheat Crackers, Quince Jelly £5 Supplement or £16 if Taken in Addition to a Dessert

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.