

Welcome to NEST.
Make yourself at home.

VEGETARIAN 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

The World is Your Oyster

Oyster Mushroom, Cream Cheese, Roasted Red Pepper
and Dill Arancini, Vodka, Tomato & Harrisa 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*

A Right Royal Feast

"Sausage" Puffed Pastry Wellington, Fennel & Wild Garlic,
Apple & Walnut Salad, Jersey Royals

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.