

Welcome to NEST.
Make yourself at home.

TASTING MENU

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

Nesting Egg

Celeriac Mousse, Apple & Saffron Yolk, Pitta Chip

Ceviche Away

Salmon Ceviche, Beetroot & Goats, Pea, Mint & Dulce

Wine pairing: *Azahara Chardonnay/Pinot Noir Brut, Barossa Valley, Australia*

Buck Rarebit

Confit Egg Yolk, Looper IPA & Berwick Edge Espuma, Toasted Brioche

Wine pairing: *Chateau La Coste, Provence, France*

Honey I'm Home

Lamb Kofta, Sweet Potato, Feta, Heather Honey, Chilli Sauce, Pomegranate

Wine pairing: *Corralillo Garnacha, Casablanca Valley, Chile*

Just for the Halibut

Steamed Halibut, Bacon Jam, Charred Hispi Cabbage, Kimchi, Garlic Crumb

Wine pairing: *Umani Ronchi Plenio Verdicchio Classico Superiore, Abruzzo, Italy*

Simon Le Bon Bon

Beef Fillet, Ox Cheek & Shitake Bon Bon, Pomme Purée, Potato Tuile, Heritage Carrots, Wasabi Sauce

Wine pairing: *Chateau Yveline Lalande-de-Pomerol, Bordeaux, France*

Kinder like a Bueno

White Chocolate & Hazelnut Mousse, Chocolate Waffles, Salted Hazelnuts

Cocktail pairing: *You'll do Nuttin*

Raspberry Ripple

Raspberry & Vanilla Parfait, Lemon Biscuits, Meringue, Balsamic Raspberries, Raspberry Curd

Cheese Board £16 (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.