

Welcome to NEST.
Make yourself at home.

TASTING MENU

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

The Big Dipper

Bread & Dips

Chive Talkin'

Pomme Dauphine, Chive Emulsion

Wine pairing: *Karavitakis Vilana/ Vidiano, Crete, Greece*

Caprese Little Thing Called Love

Basil Pannacotta, Heritage Tomatoes, Sundried Tomato Purée

Wine pairing: *Chateau La Coste "Lady in Provence", Provence, France*

We Have The Cure

Cured & Torched Steelhead Trout, British Asparagus, Beurre Blanc, N25 Caviar

Wine pairing: *Domaine de Haut Perron Touraine Sauvignon, Loire Valley, France*

Ham, Egg & Chips

Spam, Beef Fat Hash Brown, Fried Egg, Brown Sauce

Wine pairing: *Matetic EQ Cool Climate Syrah, Casablanca Valley, Chile*

Ooh La Lamb or Just Joshin'

Lamb, Pomme Anna, Rogan Josh Curry Sauce, Mint Emulsion

Wine pairing: *Hattenheimer Schutzenhaus Balthasar Röss Riesling, Rheingau, Germany*

Jeff & The Giant Peach

Peach Marshmallow, Peach Granita, White Chocolate

Nesting Egg

Amazake & Orange Mousse, Orange Fluid Gel, Kataifi Pastry, Sweet Sicily

Wine pairing: *Prunotto Moscato D'Asti, Piedmont, Italy*

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.