

Welcome to NEST.  
Make yourself at home.

# VEGETARIAN 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*

**Kelp, I Need Somebody**  
Butter Poached Celeriac, British Asparagus, Beurre Blanc, "Kelp Caviar"  
Wine pairing: *Domaine de Haut Perron Touraine Sauvignon, Loire Valley, France*

**"Ham", Egg & Chips**  
"Spam", Hash Brown, Fried Egg, Brown Sauce  
Wine pairing: *Matetic EQ Cool Climate Syrah, Casablanca Valley, Chile*

**Just Joshin'**  
Roasted Jerusalem Artichoke, 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.