

Welcome to NEST.  
Make yourself at home.

## TASTING MENU

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

### Carbo-cini

Orzo Arancini Carbonara

### Roe Roe Roe You're Boat

Crab Chawanmushi, Mixed Roe, N25 Caviar

Wine pairing: *Rene Barbier Cava Brunt, Penedes, Spain*

### Vamos!

Coxinha, Chicken Skin, Chicken fat aioli

Wine pairing: *Tomeresca Calafuria, Puglia, Italy*

### Shitake Happens

Porcini Consommé, Pickled Shimeji, Herb Gnocchi

Wine pairing: *Angelo Montepulciano d'Abruzzo, Abruzzo, Italy*

### In Cod We Trust

Cod Crudo, Dashi, Cucumber, Radish

Wine pairing: *Tasca Tenuta Regaleali, Leone d'Almerita, Sicily, Italy*

### 24 Carrot Magic

Carrot Royale, Fern, Heritage Carrots

Wine pairing: *Oremus Mandolas dry Furmint, Tokaji, Hungary*

### Ewe'll love it

Northumbrian Lamb, Crispy Belly, Charred Baby Leek, Lamb Fat Celeriac

Wine pairing: *Tasca Tenuta Regaleali Lamuri, Nero d'Avola, Italy*

### Calippo

Calypso, Strawberry Consomme

### Snap, Crackle and Pop

White Chocolate Egg, Sea Buckthorn, Rice Nest

Petit Fours for 2 £9 (optional addition)

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.