

Welcome to NEST.  
Make yourself at home.

# VEGETARIAN TASTING MENU

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

## It's Mint

Parmesan, Pea & Mint Arancini

## Roe Roe Roe You're Boat

Brioche & Celeriac Chawanmushi, Kelp & Lime Caviar

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

## Vamos!

Globe Artichoke, Coxinha, Aioli

Wine pairing: *Tomeresca Calafuria, Puglia, Italy*

## Shitake Happens

Porcini Consommé, Pickled Shimeji, Herb Gnocchi

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

## Tomayto Tomahto

Isle of Wight Tomato, Tomato Dashi, 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*

## Leek & Tatties

Potato, Charred Baby Leek, 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.