

Welcome to NEST.
Make yourself at home.

VEGETARIAN LUNCH TASTING MENU

£45 per person | Add a drinks flight for £32 per person

It's Mint

Parmesan, Pea & Mint Arancini

Roe Roe Roe You're Boat

Celeriac & Brioche, Kelp Caviar

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

Shitake Happens

Porcini Consommé, Pickled Shimeji, Herb Gnocchi

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

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.