

Welcome to NEST.  
Make yourself at home.

# VEGETARIAN TASTING MENU

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

## Crossing The Lime

Chickpea & Lime Chutney, Poori

## David Boa-wie

Hoisin Mushrooms, Bao, Cucumber

Wine pairing: *Unico Zelo Jungle Jungle, Clare Valley, Australia*

## Cheeky Tatti

Potato, Nori, Pea Purée, Kalamasi, Furikake

Wine pairing: *Domaine Les Chenevières Mâcon-Villages, Burgundy, France*

## Pulling My Veg

Moroccan Vegetable Ravioli, Ricotta

Wine pairing: *Unico Zelo Pollen, Clare Valley, Australia*

## 'Nduja Really Like It

Fennel Risotto, 'Nduja (V), Honey

Wine pairing: *Domaine des Côtes du Berchoux Beaujolais-Villages, Beaujolais, France*

## Hakuna Matata

Lion's Mane Mushroom, Pomme Anna, Squash Purée, Crispy Kale, Ale Jus

Wine pairing: *Matetic Corralillo Pinot Noir, San Antonio Valley, Chile*

## Paige's Pistachio

Pistachio & White Chocolate Fondant, Brandy Berries, Vanilla Ice Cream

Wine pairing: *Banfi Rosa Ragale, Acqui, Italy*

## Tea & Biscuits

Builders Tea Pannacotta, Crème Pat, Malt Biscuit

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.