

Welcome to NEST.
Make yourself at home.

TASTING MENU

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

Gnocchi, Gnocchi, Gnocchin' On Heaven's Door
BBQ Maitake Mushroom, Mushroom Ketchup, Gnocchi

Flank You Very Much
Beef Shin Crumpet, Black Garlic, Crispy Beef Flank
Wine pairing: Château de Tracy, Tracy and Cie Pinot Noir

Roe, Roe, Roe Your Boat
Orkney Scallop, Scallop Skirt Sauce, Roe Salt, Celeriac Remoulade
Wine pairing: Txomin Etxaniz, Basque Country, Spain

Yes Cheese, Don't Mind If I Dukkah
Heritage Carrots, Dukkah, Cream Cheese
Wine pairing: Château Ksara Sunset Rosé, Bekka Valley, Lebanon

Just For The Halibut!
Butter Poached Halibut, Nduja Mayo, Hispi Cabbage
Wine pairing: Babich Pinot Gris, Malborough, New Zealand

Deer Me
Venison Wellington, Carrot Purée, Crispy Molineux Kale, Game Jus
Wine pairing: Umani Ronchi Cumaro Conero Riserva, Marche, Italy

Which Cheese Hides a Horse?
White Chocolate Trifle, Blackberry Jam, Mascarpone
Wine pairing: Silver Reign Rose Brut, Kent, England

Jaffa Cake
Dark Chocolate & Orange

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.