

Welcome to NEST.  
Make yourself at home.

# VEGETARIAN 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

**Let's Give 'em Pumpkin To Talk About**  
Pulled Pumpkin Crumpet, Black Garlic, Pumpkin Seeds  
*Wine pairing:* Château de Tracy, Tracy and Cie Pinot Noir

**For The Fun-guys**  
King Oyster Mushroom, Smoked 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

**Nduja Remember**  
Butter Poached Kholrabi, Nduja Mayo, Hispi Cabbage  
*Wine pairing:* Babich Pinot Gris, Malborough, New Zealand

**Give It Some Wellington**  
"Black Pudding" Wellington, Carrot Purée, Crispy Molineux Kale, 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.