

Welcome to NEST.
Make yourself at home.

VEGETARIAN TASTING MENU

£75 per person | Add a drinks flight for £49 per person
Evening only

Hip Hip Beignet!

Black Stick's Blue Beignet, Caramalised Shallot

Beet-er Off Alone

Goat's Cheese, Beetroot, Wasabi

Wine pairing: Domaine de 3 Vallons Beaujolais Villages, Beaujolais, France

Alreet Mush?

Mushroom Parfait, Lavosh Crackers, Crispy Shallots, Truffle

Wine pairing: Guy Allion Pinot Noir Les Parcs Touraine, France

Spring It!

Spring Green Dumpling, Dipping Sauce

Wine pairing: Matetic Corralillo Gewurztraminer, San Antonio Valley, Chile

Everybody Say Veloutéyeyeyeyey!

Potato Pavé, Parsley Velouté, Capers

Wine pairing: Vermentino di Bolgheri, Tuscany, Italy

What A Fun-gi

Maitake Mushroom, "Kiev", Pomme Purée, Butter Sauce

Wine pairing: The Bee Side Grenache, Languedec-Roussillon, France

Am I Right Or A Meringue?

Forced Yorkshire Rhubarb, Meringue, Crème Pat

Let's Go Bananas

Banoffee Pie

Wine pairing: Buitenwaching 1769, Constania, South Africa

Cheese Board £17 (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.