Welcome to NEST.
Make yourself at home.

VEGETARIAN TASTING MENU

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

Knowing Me, Knowing Choux
Comte Choux Bun, Tomato Caramel
Wine pairing: Castell Dor, Cava Brut, Catalonia

Chive Talkin'
Beetroot, Rhubarb, Chive, Cucumber

Dukka and Divin'
Carrot Terrine, Heritage Carrots, Dukka

Kimchi Cheru
Confit Cabbage, Kimchi, Seaweed
Wine pairing: No5. Reisling, Rieslingfreak, Clare Valley, Australia

What's the Crack Celeriac
Salt Baked Celeriac, Chilli, Grapefruit, Red Cabbage
Wine pairing: Fresco Di Massi Rosso, Italy

When in Romesco
Cherry Tomato & Mozzarella Arancini, Sage, Romesco
Wine pairing: Antorini Vermintino, Italy

Less is S'more
Chocolate, Marshmallow, Graham Cracker
Wine pairing: Unico Zelo Sea Foam, Adelaide Hills, Australia

Pear Today...
Poached Pear, Crème Patisserie, Rhubarb
Drink pairing: Rhubarb And Custard or Brannland Ice Cider, Sweden

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.