

A LA CARTE

TO BEGIN

Beer Bread	5
Marmite & Beef Dripping Butter, Netherend Farm Butter	
Salted Pig Co. Charcuterie Board (<i>to share</i>)	20
Wigmore Cheese, Chutney & Pickles, Sourdough Bread	
Buttermilk Crispy Chicken	12
Radish, Cucumber & Spring Onion, Smoked Chilli Jam	
Ravioli of Cackleberry Farm Egg Yolk & Truffled Potato with Mushrooms & Truffle	14
Terrine of Chicken, Wood Pigeon, Smoked Ham Hock & Duck Liver with Warm Fruit Bread, Pickles & Apricot Chutney	15
Roasted Orkney Scallops with Brassicas, Gewurztraminer, Sea Vegetables & Squid Ink	22

TO FOLLOW

Aberdeen Angus Chateaubriand (<i>to share</i>)	75
Heritage Tomatoes, Sticky Brisket, Mushroom, Nest Chips, Bearnaise Sauce	
Nest Beef Burger	19
Gem Lettuce, Our Burger Sauce, Toasted Brioche Bun, Mature Cheddar, Smoked Bacon, Nest Chips, Pickle, Tomato, BBQ Sauce, Pulled Pork & Crispy Onions	
Fillet of Halibut	34
Soft Shell Crab KFC Style, Avocado, Tomato Fondue, Black Garlic & Chorizo Oil	
Chargrilled Venison Loin	34
Salt Baked Parsnip, Sticky Haunch, Black Pudding & Potato Hash, Pumpkin, Pickled Walnut, Venison & Bramble Jus	
Fillet of Stone Bass	29
Cassoulet, Smoked Ham & Mussel Stock, Olives, Garlic Aioli, Sea Vegetables	
Roasted Partridge	32
Caramelised Pear, Celeriac, Blackcurrant, Mushrooms, Potato Gratin, Cavolo Nero, Partridge Jus	

SIDES

Dirty 'Nest' Chips with Aged Parmesan	8
Cauliflower Cheese	5
Truffled Mac & Cheese	10

Plant based menu available on request.

Please note that our dishes may contain allergens, therefore should you require any help in regards to dietary needs, please do ask a member of our staff.
A discretionary 12.5 % service charge will be added to your bill.