

NEST TASTING MENU

Snacks

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Terrine of Chicken, Wood Pigeon, Smoked
Ham Hock & Duck Liver
with Warm fruit Bread, Pickles & Apricot chutney

Rathfinny Cuvee English Sparkling 125ml

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Roasted Orkney Scallops
With Brassicas, Gewurztraminer, Sea Vegetables
& Squid Ink

Wente Morning Fog Chardonnay, California 125ml

~

Chargrilled Venison Loin
Salt Baked Parsnip, Sticky Haunch,
Black Pudding & Potato Hash, Pumpkin,
Pickled Walnut, Venison & Bramble Jus

Miopasso Primitivo, Italy 125ml

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Pre-dessert of English Raspberries
White Chocolate

~

Caramel Flan
Mango, Banana & Coconut

***Tokaji Disznoko, Hungary 75ml*

6 courses £70
Wine Pairing £35

Our Tasting Menu is designed to be enjoyed by the whole table.
Last orders: 8.30 PM

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

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