

NEST TASTING MENU

Canapés

Rathfinny Estate Classic Cuvée, England (125ml)



Bread, Broth & Biltong



Chalk Stream Trout Tartare

yoghurt, cucumber, mint, Cape Malay chutney, sweet potato

Villa Wolf, Dry Reisling Pfalz, Germany (125ml)

**Moya Meaker, Reisling, South Africa (125ml)*



Sommerset Saxon Chicken Terrine

quince and hazelnuts

Alvis Drift Family Estate 'Signature' Voignier, South Africa (125ml)

** Mathilda Voignier Marsanne, Tourmon, Australia (125ml)*



Pan Roasted Cornish Cod

cauliflower, capers, raisin & almond beurre noisette, jus gras & brown shrimp

Alain Geoffroy, Petit Chablis, Chardonnay, France (125ml)

**De Loach Russian River, Chardonnay, USA (125ml)*



Bathurst Estate Fallow Deer Pavé

celeriac, Jerusalem artichoke, wild plum, pickled elderberries

Codici Masserie, Primitivo, Puglia Italy (125ml)

**Tasca, Lamùri, Sicily (125ml)*



Yoghurt Mousse

lemon, quince & Westcote honey



The Feathered Nest Blood Orange Jaffa Cake Slice

Blood Orange Gelato

** Keermont, Stellenboach, South Africa. 75ml*

8 Courses | 90

*Wine Pairing | 85 *Premium Pairing | 130*

Due to the structure of the menu we are unable to cater for any dietary requirements.

Designed to be enjoyed by the whole table. Last orders: 8.30 PM.

A discretionary 12.5 % service charge will be added to your bill.