

NEST TASTING MENU

Canapés

Rathfinny Estate Classic Cuvée, England (125ml)



Bread, Broth & Biltong



Chalk Stream Trout Ceviche

Isle of Wight tomatoes, basil, sourdough croutons, dashi

Babich Family Reserve Marlborough, Sauvignon Blanc New Zealand (125ml)

** Dog Point 'Section 94', Marlborough New Zealand (125ml)*



Summerset Saxon Chicken Terrine

red grape and hazelnuts

Famille Dubard 'Coeur du Mont' Pinot Noir, France (125ml)

** Babich, Family Reserve Pinot Noir, Marlborough, New Zealand (125ml)*



Pan Roasted Gurnard

grilled courgette, green olive & pinenut tapenade, anchovy, parmesan & basil sauce

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

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



Paddock Farm Tamworth Pork

grilled fillet & braised collar, fennel, morteau sausage, apple, black pudding & hazelnut

Dandelion Vineyard, Barossa valley Australia (125ml)

** Gilles Robin, Albéric, Croze-Hermitage, Bordeaux, France (125ml)*



English Strawberries

lemon curd & pistachio



Black Forest Gateau

English cherries & kirsch cream

** Donnafugata, Ben Ryé, Passito di Pantelleria 75ml | 12*

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.