

NEST TASTING MENU

Canapés

Rathfinny Estate Classic Cuvée, England (125ml)



Bread, Broth & Biltong



Lightly Cured Cornish Mackerel

Isle of Wight tomatoes, basil, sourdough, dashi

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

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



Pekin Duck Terrine

Yorkshire rhubarb and hazelnuts

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

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



Grilled Cornish Monkfish

olive oil mash, red & green mojo, soft herbs

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

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



Welsh O.S. Lamb

lamb fat hasselback potatoes, violet artichokes, ewes curd, wild garlic & sunflower seed

Dandelion Vineyards, Barrosa Valley, Australia (125ml)

** Chât Gardine, Côtes du Rhones Villages, Rhone, France (125ml)*



English Strawberries

lemon curd, clotted cream, meringue



70% Valrhona Chocolate & Mint Gateaux

mint ice cream, cocoa nib tulle

** 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.