

# 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 Pinto 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 hassleback potatoes, violet artichokes, eves 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 tuille*

*\* 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.