NEST TASTING MENU

Canapés

Rathfinny Estate Classic Cuvèe, England (125ml)

Bread, Broth & Biltong

Cold Poached Chalk Stream Trout

Pink fur potatoes, seaweed mustard, gribiche, smoked horseradish & buttermilk

Babich Family Reserve Marlborough, Sauvignon Blanc New Zealand (125ml)
** Dog Point 'Section 94', Marlborough New Zealand (125ml)*

Summerset Saxon Chicken Terrine

quince and hazelnuts

Famille Dubard 'Coeur du Mont' Pinot Noir, France (125ml)
** Babich, Family Reserve Pinto Noir, Marlborough, New Zealand (125ml)*

Pan Roasted Cornish Cod

smoked mussels, leeks, coco beans, light curry velouté, almond crunch

Alain Geoffroy, Petit Chablis, Chardonnay, France (125ml)
**De Loach Russian River, Chardonnay, USA (125ml)*

Bathurst Estate Fallow Deer Pave

venison faggot, Delica pumpkin, pickled walnut, smoked bone marrow and bitter leaves

Dandelion Vineyard, Barossa valley Australia (125ml)
** Gilles Robin, Albéric, Croze-Hermitage, Bordeaux, France (125ml)*

Feathered Nest Honey Ice Cream Sandwich

Yoghurt and honey parfait, lemon curd

Cotswold Distillery Whiskey & Chocolate Tart

53% Valrhona chocolate, Cotswold cream & crystal malt ice cream
** Donnafugata, Ben Ryê, Passito di Pantelleria75ml | 12*

8 Courses | 90
*Wine Pairing | 85 *Premium Paring | 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.