

## *The 'Nest' Menu*

Homemade bread basket small £2.50, large £3.95

### *To Begin*

#### **Asparagus**

soft boiled pheasant egg, wild garlic pesto, Hollandaise sauce & watercress £11.50 (v)

#### **Duck Liver**

Champagne rhubarb, ginger nut biscuit purée, toasted real ale sourdough £13.50

#### **Scallops**

crispy chicken wings, pickled shimeji mushrooms, baby gem £14.95

#### **Red Mullet**

artichoke & vegetable broth, fennel pollen, caper berries & olives £12.95

#### **Wood Pigeon**

homemade pastrami, coleslaw, golden sultanas, parmesan & flat bread £11.95

### *To Follow*

#### **Lamb**

rump baked in hay, shoulder, tongue, rosemary peas, grelot onions, black garlic tapenade £22.95

#### **Sea Bream**

salt cod brandade, Provençal vegetables, saffron cream & aromatic red pepper sauce £19.95

#### **Suckling Pig**

'nose to tail', pie, carrot quinoa, buttered cabbage, apple purée & cider sauce £26.50

#### **Brill**

crab, caviar & cucumber, black rice noodles, samphire & sea lettuce, butter emulsion £26.95

#### **Courgette Flower**

tempura, peas & broad bean agnolotti, ricotta & spinach, herb vinaigrette, pea shoots £18.50 (v)

### *From the Charcoal Grill*

#### **12oz Veal T - bone steak**

chunky chips, mixed leaf salad, sage, lemon & caper butter £26.95

#### **10oz 28 day aged South Devon Rib-Eye steak,**

French fries, Béarnaise or peppercorn sauce, mixed leaf salad £25.95

V denotes vegetarian dishes

Nuts are used in our kitchen and all dishes may, therefore, contain traces.

Please let us know if you have any food allergies as not every ingredient is described on the menu.

Gratuities are at the customers' discretion. On parties of 8 or above a 12.5% discretionary gratuity may be added to the final bill.