

Nest Menu

All our produce is baked, fermented, churned, cured, dry aged & smoked in house by Chef Kuba. To begin we serve a selection of our breads, cultured butter, oil & lardo. If you wish you could add a home cured charcuterie plate at £10 for two to share.

Salmon

beetroot, black garlic, dill

Octopus

chorizo, saffron aioli

Hare

lovage, salsify, coffee

King Crab

avocado, oyster emulsion
(supplement £10)

Pheasant

tortellini, consommé, truffle

Sturgeon

caviar, fennel, finger lime

Sika Deer

celeriac, elderberry, chocolate

Wild Boar

cabbage, quince, kabanos
(supplement £15)

Cod

brown shrimps, cauliflower, mace

Partridge

potato, penny bun, spinach

Crème Caramel

pineapple, coconut, pink peppercorns

Sticky Toffee

clotted cream, lemon, pecans

Soufflé

apple pie, vanilla ice cream

Valrhona Chocolate

peanuts, horlicks, vanilla

Cheese

British cheeses, sourdough biscuits



4 dishes £70 5 dishes £80 6 dishes £90
(per person, including at least one dessert)

Sample only, available lunch & dinner (except Sunday lunch)