

'Nest' Sunday Lunch 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, watercress, horseradish

Hare

salsify, lovage, sunflower seeds

King Crab

guacamole, oyster emulsion
(supplement £10)

Duck Liver

quince, balsamic, spiced biscotti

Jerusalem Artichoke

chicory, hazelnut, apple



Turkey

'pigs in the blanket', chestnut, chervil root

Wild Boar

cabbage, quince, kabanos, penny bun
(supplement £15)

Stone Bass

crab dumpling, nasturtium, lemongrass bisque

Beef

Yorkshire pudding, vegetables

Cauliflower

cheddar agnolotti, truffle, nutmeg



'Nest' Christmas Pudding

brandy custard, caramelised orange

Pedro Ximenez

sherry parfait, hazelnut praline, coffee

Crème Caramel

pineapple, coconut, pink peppercorns

Soufflé

apple pie, vanilla ice cream

Cheese

British cheeses, sourdough biscuits

Three courses £ 55