




THE NEST






EASTER SUNDAY LUNCH

SERVED FROM 12 NOON UNTIL 6.00PM







STARTERS

Leek & Potato Soup  *	7.5
Charred Asparagus Wrapped in Parma Ham Cayenne pepper hollandaise, coral tuille & lemon oil.*	8
Chicken Liver Parfait Toasted brioche, pickled watermelon rind & apple gel.*	8.5
Baked Camembert  Toasted sourdough & rhubarb chutney.*	12.5
Torched Mackerel  Beetroot purée, grapefruit dressed watercress & grated fresh horse radish. (GF)	9

MAINS

Dry Aged Striploin Creamed & roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding, swede & carrot purée, red wine and thyme jus with seasonal greens gratin.*	23
Slow Braised Lamb Shoulder Creamed & roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding, swede & carrot purée, redcurrant & mint jus with seasonal greens gratin.*	20
Pea & Sorrel Risotto  Grilled baby leeks, roasted pistachios & herb oil. (GF)	18
Pan Fried Salmon  Cauliflower purée, potato terrine and tenderstem broccoli with split lemon & dill cream sauce. (GF)	21
Roasted Vegetable Tart  Goats cheese, provencale sauce, basil gel, endive & buttered new potatoes.	19

DESSERTS

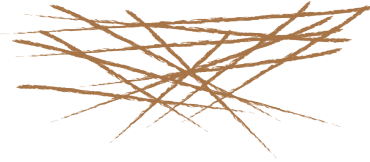
Hot Cross Bun Bread & Butter Pudding  Nutmeg crème anglaise.	8
Trio of Chocolate  <i>Mini Egg Brownie</i> <i>Chocolate Shot</i> Dark chocolate ganache & chantilly cream. (GF) <i>White Chocolate & Salted Caramel Truffle</i> White chocolate soil. (GF)	10
Apple & Blackberry Crumble  With crème anglaise.	8
Vanilla & Lemon Cheesecake  Ginger biscuit base, passionfruit gel & lemon balm.	8
Gelato & Sorbet  Choose 3 scoops from; vanilla pod, white chocolate, raspberry cheesecake, double chocolate & pistachio. Vegan Range  Caramel ripple, chocolate coconut, lemon sorbet, passionfruit sorbet & mandarin sorbet. (GF)	7

Allergen Information: Vegan  Vegetarian  Shellfish  Fish  Nuts 

Full allergen list available, as we handle all allergens in our kitchen our food may contain traces. Please notify the team of any allergies in your party. A discretionary 10% service charge will be added to your bill. Payment is by card only. *Gluten Free option available.



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SOMETHING DIFFERENT?

- Beer Battered Haddock** 🐟 Thick cut chips, minted mushy peas, charred lemon, homemade tartare sauce & curry sauce. (DF) **20**
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- Chargrilled Marinated Chicken Caesar** 🐔 Garlic crostini & parmesan shavings.* **17**
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- Burnt Onion Dashi** 🌿 Udon noodles, wild mushrooms, lemon grass, ginger, pak choi, chilli and tofu with chilli & garlic oil. (DF) **17**

TO SHARE

- Charcuterie Platter** Chorizo, salami, coppa, prosciutto, foccacia, pickles & mixed olives.* **20**
-
- Mezze Platter** 🌿 🥜 Falafel, beetroot hummus, tzatziki, red pepper romesco, halloumi, mixed olives, rainbow slaw, sweet drop peppers, toasted foccacia & flatbread.* **20**

FLEDGLING MAINS

FOR GUESTS AGED 12 AND UNDER **7**

- Chicken Strips** Crispy fried chicken tenders, fries & house slaw.
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- Mac & Cheese** 🌿 With toasted garlic bread.
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- Mini Chicken Burger** Fried chicken tenders, fries & ketchup.
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- Mini Veggie Burger** 🌿 Veggie patty, fries & ketchup.
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- Mini Beef Burger** Beef patty, sliced cheddar cheese, fries & ketchup.
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- Falafel Salad** 🌿 🥜 Sweet potato falafel, shredded lettuce, chopped tomatoes, cucumber & house dressing. (GF)
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- Chicken Salad** Grilled chicken, shredded lettuce, chopped tomatoes, cucumber & house dressing. (GF)

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