

# THE NEST



## BREAKFAST MENU

SERVED FROM 8AM UNTIL 11.30AM

**The Full English** Fiddling's Lincolnshire sausage, grilled smokey back bacon, local free-range egg, grilled tomato, baked beans, hashbrowns, grilled portobello mushroom, served with multigrain toast & butter.\*

**The Veggie Full English** 🌱 Vegetarian sausages, sliced avocado, local free-range egg, baked beans, hashbrowns, grilled tomato, grilled portobello mushroom, served with multigrain toast & butter.\*

**Buttermilk Pancakes** 🌱 Freshly made with local free-range eggs, triple-stacked & drizzled with maple syrup.

+ Add Fresh Berries & Vanilla Cream 🌱

+ Add Crispy Streaky Bacon

**Eggs Benedict** On a toasted English Breakfast muffin, topped with two poached eggs, parma ham & Hollandaise sauce.

**Smoked Salmon on Sourdough** 🌱🐟 Served with your choice of poached or scrambled eggs, drizzled with basil oil & lime.\*

**Smashed Avocado on Sourdough** 🌱 Served with your choice of poached or scrambled eggs, drizzled with basil oil & lime.\*

## BREAKFAST SANDWICHES

**Crispy Smokey Back Bacon** Served on a locally baked white bap.\*

**Fiddling's Lincolnshire Sausage** Served on a locally baked white bap.

**Moving Mountain Vegetarian Sausage** 🌱 Served on a locally baked white bap.

+ Add Bacon (GF)

+ Add Hashbrown\* 🌱

+ Add Sausage

+ Add Grilled Portobello Mushroom 🌱 (GF)

+ Add Fried Egg\* 🌱

## BREAKFAST BOWLS

**Selection of Fresh Cut Fruit** 🌱🌱 (GF) (DF)

+ Add Greek yoghurt 🌱

**Creamy homemade porridge** 🌱 Topped with fresh berries & honey or strawberry jam.

**Crunchy granola** 🌱 With mixed seeds, topped with Greek yoghurt & fresh berries.

Allergen Information: Vegan 🌱 Vegetarian 🌱 Shellfish 🐚 Fish 🐟 Nuts 🥜

Please note that we handle all allergens in our kitchen so our food may contain traces.

Please notify the team of any allergies. \*GF option available.



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## GRAZING BOARDS

Pre-order from our selection of grazing boards and let us do the rest. Each board is designed for four people to share. Multiple boards can be created for bigger groups. These will be delivered and set up in your lodge at the time you have specified. Please note the kitchen will need 48 hours notice for this service.

### LOCAL CHEESE BOARD

**Lincolnshire Cheeses** 🌿 Mixed nuts 🥜, Cote Hill Blue, Cote Hill Yellow, Lincolnshire Poacher, Dam Buster, Lincolnshire Red, fresh fruit, mixed chutneys, pickles, olives, artisan breadsticks & biscuits.

### SAVOURY PLATTER

**Local Savoury Delights** 🌿 Romesco dips 🥜, Caramelised red onion rolls, mixed chutneys, pickles, garlic sourdough pizza balls, homemade hummus 🌿, homemade Lincolnshire sausage rolls, honey roasted pigs in blankets, Lincolnshire pork pie, homemade meatball sliders & chicken Caesar bites.

### CHARCUTERIE BOARD

**Selection of Meats** 🌿 Olives, gherkins, mozzarella slices, basil marinated tomatoes, chutneys, artisan breadsticks, pickled red onion & chillies, toasted focaccia, sweet drop peppers, balsamic dip, olive oil dip 🌿, chorizo, salami, prosciutto & coppa.

### VEGAN BOARD

**Crafted Vegan Specialties** 🌿 Candied nuts, romesco dip 🥜, sweet potato falafel bites, padron peppers, vegan cheese, crackers, tomato tapenade, fresh & dried fruits, homemade hummus, garlic sourdough bites, split pea pods, carrot twirls & fried chickpeas.

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# THE NEST



## LUNCH MENU

SERVED FROM 12PM UNTIL 3PM

### STARTERS

**Soup of the Day** 🌿 Please speak to a member of the restaurant team for today's selection.\*

**Cured Scorched Mackerel** 🐟 Jerusalem artichoke purée, grated horseradish root, wild leaf salad, lemon & maple dressing. (GF)

**Korean BBQ Pork Belly** Rhubarb gel, crispy chilli, garlic & coriander salad. (GF) (DF)

**Roasted Asparagus** 🌿 🥜 White bean & garlic hummus, nettle, hazelnut & poacher pesto, toasted seeds, pink grapefruit oil & flatbread.\*

### MAIN PLATES

**Lincolnshire Sausage** Creamed potato, braised red cabbage & apple with caramelised onion gravy.

**Spiced Steak Ciabatta** Flatiron steak, homemade chimichurri sauce, chipotle mayonnaise & roquette leaves served with Koffman skin on fries.\*

**CBLT** Chicken, bacon, lettuce, tomato & garlic mayonnaise on a thick bloomer with Koffman skin on fries.\*

**Fish Finger Sandwich** 🐟 Beer battered haddock goujons, baby gem lettuce & tartar sauce with Koffman skin on fries.

**Creamy Mozzarella, Pesto & Toasted Pistachios** 🌿 Served on focaccia with Koffman skin on fries.\*

**Red Pepper Falafel** 🌿 🥜 Sundried tomato and garlic, roquette & smoked paprika hummus served on focaccia with Koffman skin on fries.\* (DF)

### DESSERTS

**Blueberry & Lemon Curd Cheesecake** 🌿 Lemon shortbread, blueberry compote & dehydrated blueberry crumb. (GF)

**Rose Blondie** 🌿 White chocolate sauce & rose petal cream.

**Sticky Toffee Pudding** 🌿 Butterscotch sauce & vanilla pod ice cream.

**Strawberry & Pistachio Parfait** 🌿 🥜 Meringue, macerated strawberries, pistachio cream, & strawberry crisps. (GF)

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## BUFFET MENU

Please choose six options from the choices below for your business gathering. Vegans, allergens & special dietary requirements must be notified prior to booking. Please specify if you would like your buffet to be served at a time of your choosing.

Selection of Sandwiches On Ciabatta rolls.

Leek, Cheddar & Wholegrain Mustard Tart 🌿

Fattoush Salad 🌿

Roasted Butternut & Beetroot Salad 🌿 Horseradish cream.

Tempura Battered King Prawns 🐟 Hoisin & Spring Onion Dip.

Homemade Duck Spring Rolls

Lincolnshire Pork Pie & Pickle

Homemade Lincolnshire Sausage & Black Pudding Rolls

Homemade Creamy Coleslaw 🌿

Traditional Potato & Chive Salad 🌿

Mini Cheeseburger Sliders Brioche Buns.

Mini Sweet Chilli Chicken Burgers Iceberg lettuce & mayonnaise.

Mini Pulled Pork Sliders BBQ sauce & Monterey Jack cheese.

Homemade Chorizo Scotch Eggs

Cauliflower Fritters 🌿 Sweet Chilli Dip.

Sweet Potato Falafel 🌿 🥜 Romesco sauce.

Mezze Platter 🌿 Falafel, halloumi, hummus, romesco, tzatziki & sweet drop peppers.

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# THE NEST



## DINNER MENU

SERVED FROM 4PM UNTIL 8.45PM

### STARTERS

**Soup of the Day** 🌿 Please speak to a member of the restaurant team for today's selection.\*

**Cured Scorched Mackerel** 🐟 Jerusalem artichoke purée, grated horseradish root, wild leaf salad, lemon & maple dressing. (GF)

**Korean BBQ Pork Belly** Rhubarb gel, crispy chilli, garlic & coriander salad. (GF)(DF)

**Roasted Asparagus** 🌿🥜 White bean & garlic hummus, nettle, hazelnut & poacher pesto, toasted seeds, pink grapefruit oil & flatbread.\*

### MAIN PLATES

**8oz Sirloin Steak** Served with Koffman chunky chips, portobello mushroom with slow roasted garlic & thyme tomato. (GF)

**Cheese & Bacon Smash Burger** Two 4oz beef patties, bacon jam, pickles, burger sauce & American cheese with Koffman skin on fries.\*

**Butter Roasted Chicken Breast Supreme** Sautéed gnocchi, harissa and tomato sauce, chargrilled mediterranean vegetables, mozzarella & basil.

**Pan Fried Cod** 🐟🌿 Chicken and red wine jus, carrot and orange purée, creamed potato & sea vegetables. (GF)

**Pad Thai** Rice noodles, egg, toasted peanuts, red chilli and bean sprouts with tamarind & citrus sauce.

+ Chicken 🐟🌿🥜

+ Silken Tofu 🌿🥜 *Made without egg.*

### DESSERTS

**Blueberry & Lemon Curd Cheesecake** 🌿 Lemon shortbread, blueberry compote & dehydrated blueberry crumb. (GF)

**Rose Blondie** 🌿 White chocolate sauce & rose petal cream.

**Sticky Toffee Pudding** 🌿 Butterscotch sauce & vanilla pod ice cream.

**Strawberry & Pistachio Parfait** 🌿🥜 Meringue, macerated strawberries, pistachio cream, & strawberry crisps. (GF)

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