THE NEST
BAR & RESTAURANT

DINNER MENU

SERVED FROM 4:30PM UNTIL 8.30PM

Available Monday to Saturday

FOR THE TABLE

Home Smoked Manchego & Oregano Croquettes Chilli & tomato relish.	8
Buffalo Wings Blue cheese sauce. (GF)	9
Mixed Breads Flavoured butter, oil & balsamic.	8.5
Fried in Pod Edamame Beans Furikake salt. (GF)	8

STARTERS

Soup of the Day Please speak to a member of the restaurant team for today's soup.* (DF)	8
Dry Aged Beetroot Carpaccio Goat's curd, tarragon crumb & bronze fennel.(GF)	15
Salt & Pepper Squid Yuzu Kewpie, okonomiyaki gel & bonito flakes.(GF)	13
Cured Mackerel Pickled blackberries, cream cheese, dill oil & dark rye bread.	14
Southern Fried Rabbit Mango hot sauce, ranch, pickled carrot & chives.	16.5
Mushroom & Port Parfait Pickled shallots, crispy enoki, fig jam & sourdough.*	12

TO SHARE

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

THE DRY-AGED EXPERIENCE

All of our steaks are dry-aged for a minimum of 28 days in Himalayan salt agers, enhancing both flavour and tenderness. The salt naturally draws out moisture to create a richer, more intense beef flavour and exceptional texture, perfectly finished over our open coal grill.

8oz Sirloin Steak Served with Koffmann chunky chips, vine roasted cherry tomatoes and portobello mushroom. (GF)	34
8oz Ribeye Steak Served with Koffmann chunky chips, vine roasted cherry tomatoes and portobello mushroom. (GF)	36
Dry Aged Tasting Platter *Made for two to enjoy* Sirloin, Ribeye & Lamb Rack served with roasted garlic creamed potato, tenderstem broccoli, red wine, vine roasted cherry tomatoes and portobello mushroom.(GF)	115
Côte de Boeuf *Made for two to enjoy* 1kg bone in rib steak, sautéed tenderstem, pepper sauce, skin on fries & a blooming onion.	120

SAUCES & BUTTERS

Green Peppercorn Sauce (GF)	4
Homemade Chimichurri (GF) (DF)	4
Truffle & Parmesan Butter (GF)	3.5
Tarragon & Roasted Garlic Butter (GF)	3.5

Allergen Information: Vegan Vegetarian Shellfish Fish Nuts Mollusc

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.

THE NEST
BAR & RESTAURANT

DINNER MENU

SERVED FROM 4:30PM UNTIL 8.30PM

Available Monday to Saturday

MAIN PLATES

Beer Battered Haddock Koffmann chunky chips, minted mushy peas, charred lemon, homemade tartare sauce & curry sauce. (DF) — 22

Pad Thai Rice noodles, egg, toasted peanuts, red chilli and bean sprouts with tamarind & citrus sauce. (GF)
+ Chicken — 19
+ Silken Tofu *Made without egg.* — 17

Katsu Curry Sticky jasmine rice, edamame beans with chilli & garlic, pickled red onion salad & katsu curry sauce.
+ Breaded Crispy Chicken — 18
+ Breaded Soy Glazed Squash (DF) — 18

Smoked & Braised BBQ Beef Rib Horseradish & crème fraîche slaw, sweet pickled cucumbers & seasoned fries. (GF) — 32

Pork Cutlet Schnitzel Potato & gherkin salad, creamy mushroom sauce, cucumber & dill dressing. — 22

Red Pesto Spaghetti Fire roasted peppers, black olives, fresh basil & parmesan shavings. — 16
+ Grilled Chicken — 6

Pan Fried Hake Lyonnaise potatoes, sea vegetables, chive & keta beurre blanc. (GF) — 25

BURGERS

Double Smash Burger American cheese, crispy onions, pickles, lettuce & burger sauce, with Koffmann skin on fries.* — 18
+ Upgrade to Wagyu Beef Burger — 5
+ Home Cured Treacle Streaky Bacon — 4

Korean BBQ Chicken Thigh Burger Pickled slaw, black sesame, American cheese & Koffmann skin on fries. — 18

Moving Mountain Burger Plant-based patty, shredded lettuce, tomato, vegan mayonnaise & vegan cheese with Koffmann skin on fries. (DF) — 18

+ Upgrade to Koffmann Truffle & Parmesan Fries (GF) (DF) — 3

SALADS

Caesar Salad Garlic Crostini, pancetta & parmesan shavings with cured egg yolk.* (GF) — 14
+ Chicken — 6
+ Salmon — 6

Grilled Peach & Burrata Endive, radish, crispy capers & raspberry vinaigrette. (GF) — 17

King Prawn, Avocado, Roasted Vine Tomatoes Rocket, croutons, with lime, chilli & garlic dressing.* — 18

SIDES

Garden Salad Mixed baby leaves, cucumber, tomatoes & french dressing. (GF)(DF) — 4

Beer Battered Onion Rings — 5

Koffmann Chunky Chips (GF)(DF) — 5

Koffmann Skin on Fries (GF)(DF) — 5

Koffmann Truffle & Parmesan Fries (GF) — 7

Garlic Butter Tenderstem Broccoli (GF) — 6

Allergen Information: Vegan Vegetarian Shellfish Fish Nuts Mollusc

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.