

# THE NEST



## DINNER MENU

SERVED FROM 4.00PM UNTIL 8.45PM

### THE NEST'S CHOICE

Passionfruit & Vanilla Martini <i>Sweet - Tropical - Vanilla</i>	13
Stolichnaya Vanilla Vodka, Passoa, passionfruit, vanilla syrup & a shot of bubbles.	
Raspberry & Rosehip Smash <i>Berry - Vibrant - Sharp</i>	13
Edwards Vodka, raspberry, rosehip cordial, mint & lemon.	

### FOR THE TABLE

Sourdough Bread 🍞 House butter & balsamic.	5
Home Popped Beef Popcorn Beef seasoning. (GF)	5
Nocellara Olives 🌿 Herb oil. (GF)	6

### SMALL PLATES

Crispy Salted Padron Peppers Serrano ham & a salsa verde dressing. (GF)	8
Gin & Pink Peppercorn Cured Trout 🐟 Pickled shallots, wasabi mayonnaise & furikake seasoning. (GF)	9.5
King Prawns & Avocado 🥑 Bound in a Bloody Mary sauce with pickled cucumber & buttered rye bread.*	9
Creamy Burrata 🍷 On a bed of chickpeas, drizzled with white truffle hollandaise & microbasil. (GF)	9.5
Sweet Potato Falafel Bites 🌿🥜 Red pepper romesco. (GF)	8
Homemade Curried Chicken Terrine With mango chutney & sweetcorn fritters.	9

### 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

### MAIN PLATES

Grilled Flatiron Chicken Butterflied chicken breast, fries, rainbow slaw & piri piri sauce. (GF)	18
Beer Battered Haddock 🐟 Brixton IPA beer batter, thick cut chips, minted mushy peas, charred lemon, homemade tartare sauce & curry sauce.	20
Bang Bang Noodles 🥑 Crispy chicken pieces, egg noodles, edamame, carrot, red pepper, tenderstem broccoli, pickled cucumber salad & a spicy peanut sauce.	18
Baked Cod Loin 🐟 On a spring onion risotto, topped with wilted Norfolk samphire & a parmesan foam. (GF)	20
Slow Cooked Pork Belly 🥑 On a chorizo rosti with romesco sauce, tenderstem broccoli, radish & flaked almonds. (GF)	18
Crispy Herb Breaded Chicken Schnitzel Served with a fine herb, new potato & cucumber salad, topped with home pickled red onions & charred lemon pieces.	17
King Prawn Linguini 🍷 In a chilli tomato & basil sauce.	18
Miso Glazed Aubergine 🌿 Pilaf rice, confit of local heritage tomatoes & crisp puff wild rice.	16
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 🌿	18

The Dinner Menu is available until 9.30pm every Saturday.

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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### SALADS

<b>Bainland Caesar Salad</b> 🐟	Homemade Caesar dressing, herb roasted croutons, cos lettuce & crispy smoked pancetta.*	
+ Chargrilled Chicken Breast		17
+ Hot Home Smoked Salmon Fillet* 🐟		18
<b>Cured Trout Salad</b> 🐟	With watermelon pieces, crumbled feta cheese, charred cucumber & sliced radish. (GF)	19

### GRILL

<b>28 Day Aged Sirloin Steak</b>	Served with Koffman chunky chips, portobello mushroom & roasted plum tomato. (GF)	29
<b>Lincoln Red Rib Eye</b>	Served with Koffman chunky chips, portobello mushroom & roasted plum tomato. (GF)	33
<b>Flatiron Steak</b>	Homemade chimichurri sauce served with Koffman skin-on fries. (GF)	22

### SAUCES & BUTTERS

<b>Cracked Peppercorn Sauce</b> (GF)		4
<b>Homemade Chimichurri</b> 🌿 (GF)		4
<b>Truffle &amp; Parmesan Butter</b> 🌿 (GF)		3.5
<b>Tarragon &amp; Roasted Garlic Butter</b> 🌿 (GF)		3.5

### BURGERS

<b>Pork Belly Burger</b>	Homemade kimchi 🐟🌿, slow roasted pork belly, fried egg, pickled cucumber & baby leaf lettuce served on a toasted brioche bun with Koffman skin-on fries.	17
<b>Buttermilk Fried Chicken Burger</b>	Pickled slaw, curry mayonnaise & lettuce served on a toasted brioche bun with Koffman skin-on fries.	17
<b>Bainland Classic Burger</b>	Homemade beef patty, smoked bacon slices, applewood smoked cheese, homemade burger sauce & pickles served on a toasted brioche bun with Koffman skin-on fries.	18
<b>Tempura Battered Tofu Burger</b> 🌿	Vegan curry mayonnaise, pickled slaw & lettuce served on a vegan bun with Koffman skin-on fries.	16
+ Upgrade to Truffle & Parmesan Fries (GF)		2

### SIDES

<b>Beer Battered Onion Rings</b>		4
<b>Heritage Tomato Salad</b> 🌿	With salsa verde dressing. (GF)	6
<b>Koffman Skin-on Fries</b> 🌿 (GF)		4
<b>Koffman Chunky Chips</b> 🌿 (GF)		4
<b>Truffle &amp; Parmesan Fries</b> (GF)		6
<b>New Potatoes, Tarragon &amp; Roasted Garlic</b> 🌿 (GF)		5

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