

86 BREWER STREET  
LONDON W1F 9UB

Nessa

LUNCH 12PM-4PM  
DINNER 5PM-10PM

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*BREADS & SNACKS*

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ROLLED OAT SODA BREAD  
cultured butter £6 (v)

BBQ SPICED CRISPS £3.5 (pb)

OXFORD SAUSAGE  
plum spiced brown sauce £5.5

CHEESE & ONION CROQUETTES  
grape mustard mayo £8 (v) (gf)

HALF DOZEN OYSTERS  
fermented jalapeno, hibiscus mignonette,  
spiced Ritz crackers £24

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*VEGETABLES*

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COURGETTE & FENNEL MINISTRONE  
orzo, chilli, herbs £8.5 (pb)

SEASONAL FARM SALAD  
Shrub Farm vegetables, grape mustard dressing £15 (pb)

HERITAGE TOMATO PANZANELLA  
black pepper croutons, jalapeno £12 (pb)

WHOLE LEAF SALAD  
house vinaigrette £9 (pb) (gf)

WOODFIRED LEEKS  
almond ricotta, caramelised pecans £11 (pb) (gf)

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*SMALL PLATES*

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TROUT CRUDO  
citrus, olive oil £9 (gf)

AGED BEEF TARTARE  
beef fat, charred sourdough £14

CAESAR SALAD  
pickled shallots, silver skin anchovies £11  
*Add Fried Chicken* £5

CELERIAC CARBONARA  
pancetta, confit egg, winter truffle £18 (gf)

BLACK PUDDING BRIOCHE  
brown butter noisette £13.5

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*LARGE PLATES*

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STUFFED SAVOY CABBAGE  
spiced bulgur wheat, creamed parsnip £16 (pb)

WILD MUSHROOM RAVIOLI  
garlic roasted chestnut mushrooms,  
corra linn cheese £23 (v)

CHICKEN CORDON BLEU  
monksbeard, grilled celery, green olive £26 (gf)

ROASTED SEABASS  
pickled seaweed, beurre blanc £28 (gf)

LAMB MEATBALL  
pork belly, creamed spinach, minted peas £18

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*SIDES*

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FRENCH FRIES £4.5 (pb) (gf)

BEEF DRIPPING CHIPS £6.5 (gf)

BITTER LEAF & PARSLEY SALAD £5 (pb) (gf)

HERITAGE TOMATO SALAD £7 (pb) (gf)

PURPLE SPROUTING BROCCOLI £8.5 (pb) (gf)

PINK FIR POTATOES, OLIVE OIL £6.5 (pb) (gf)

CREAMED SPINACH £7 (v) (gf)

GARLIC MUSHROOMS £8 (pb) (gf)

All prices include VAT.  
A discretionary 13.5% service charge will be added to your bill.

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.

(v) Vegetarian (pb) Plant-based (gf) Gluten Free