

PROVENANCE

At Nessa we have made a commitment to sustainable practices and are proud to work with the following, carefully selected suppliers, who each work to reduce their footprint, protect the environment and the communities around them.

FARMS & PRODUCERS

FRUIT & VEGETABLES supplied by Shrub & Natoora, small scale & regenerative UK growers.

HENS' EGGS from St Ewes, Cornwall.

DUCK EGGS from Blackacre Farm, Somerset.

FISH supplied by Wright Brothers and The Sea, The Sea, from dayboats on the South Coast.

OLIVE OIL is responsibly produced & 100% traceable. Supplied by Honest Toil.

FRESH BLACK PUDDING from the Fruit Pig Company, Wisbech.

SALADS & HERBS supplied by Crate to Plate & Infarm, hydroponic urbans farms in London.

HONEY from Bermondsey Street Bees, London.

BRITISH CHARCUTERIE from Cobble Lane, London.

SMOKED SALMON supplied by Smokin' Brothers in Daylesford farm, Gloucestershire.

CHEESE from Neals Yard Dairy, London.

BAKERY bread & pastries supplied by Paul Rhodes, Greenwich & Swiss Bread, Richmond.

COTSWOLD RAPESEED OIL from East Lodge farm, Worcestershire.

RARE BREED MEATS are all from the UK, supplied by O'shea's, Txuleta & HG Walter.

PULSES & GRAINS from Hodmedod's, Suffolk.

FRESH SPICES & BLENDS sourced from India & Sri Lanka, supplied by Ren's Pantry, London.

BRITISH MEAD from Gosnell's, Peckham.

HOUSE BEERS from Forest Road Brewing, Hackney.

TEA from Newby Teas, UK.

COFFEE supplied by Origin Coffee Roasters, UK.

MILK & CREAM from The Estate Dairy, Bristol.

For any enquiries or interest on Nessa's producers please contact us at hello@nessasoho.com