

Nessa

FEASTING MENU

FOR THE TABLE

*The menu is designed to be shared by
the whole table. £55 pp*

BBQ SPICED CRISPS (pb)

ROLLED OAT SODA
BREAD
cultured butter (v)

CHEESE & ONION
CROQUETTES
mustard mayo (v,gf)

HERITAGE TOMATO
PANZANELLA
black pepper croutons, jalapeño
(pb)

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

BLACK PUDDING
BRIOCHE
brown butter noisette

ROAST CORN FED
CHICKEN

old bay, charred little gem,
peas, mint, shallots (gf)

‘NDUJA & BURELLA
RAVIOLI

celeriac, hazelnut, sage £23 (v)

CELERIAC CARBONARA

pancetta, confit egg, truffle,
Spennwood cheese (gf)

WHOLE LEAF SALAD,
house vinaigrette (pb,gf)

DESSERT

FROZEN CHOCOLATE &
YOGHURT MOUSSE

banana & peanut butter
ice cream

BAKED ALASKA
mint choc chip ice cream,
custard, chocolate crumb (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