

FEASTING MENU
PARTIES OF 9 OR MORE

Nessa

£60 PER PERSON
SERVED TO SHARE

FOR THE TABLE

ROLLED OAT SODA BREAD
cultured butter (v)

CHEESE & ONION CROQUETTES
mustard mayo (v, gf)

BLACK PUDDING BRIOCHE
brown butter noisette

PRAWN COCKTAIL
gem lettuce, Mary Rose sauce (gf)

SMOKED SALMON CRUDO
citrus, mint, black olive (gf)

MAIN COURSE

LAMB HOTPOT
confit potatoes, purple sprouting broccoli

MONKFISH POT-AU-FEU
chive butter sauce, whole leaf salad

CHEESE COURSE

MONTGOMERY RAREBIT
toasted muffin, pickled onions (v)

DESSERT

VIENNESSA
chocolate sauce (v)

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