

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)

WATERCRESS & SPELT RISOTTO
pickled kohlrabi, Montgomery's Cheddar (v)

HERITAGE TOMATO & STRAWBERRY SALAD
radish, hot honey & mint dressing (v, gf)

CHARRED MACKEREL
cucumber, lime & gooseberries

MAIN COURSE

LAMB RUMP
grilled little gem, peas & mustard sauce (gf)

CORNISH COD
Jersey Royals, parsley sauce, caviar (gf)

DESSERT

VIENNESSA
sponge cake, ice cream & Chantilly cream (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

VEGETARIAN
FEASTING MENU

Nessa

£55 PER PERSON
SERVED TO SHARE

FOR THE TABLE

ROLLED OAT SODA BREAD
cultured butter (v)

CHEESE & ONION CROQUETTES
mustard mayo (v, gf)

WATERCRESS & SPELT RISOTTO
pickled kohlrabi, Montgomery's Cheddar (v)

HERITAGE TOMATO & STRAWBERRY SALAD
radish, hot honey & mint dressing (v, gf)

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

MAIN COURSE

PEA RAVIOLI
mint & charred English peas (pb)

DESSERT

VIENNESSA
sponge cake, ice cream & Chantilly cream (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