

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)

WILD GARLIC & SPELT RISOTTO
Montgomery's Cheddar, pumpkin seeds (v)

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

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

MAIN COURSE

LAMB HOTPOT
confit potatoes, purple sprouting broccoli

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

CHEESE COURSE

CHEESE & CHIVE RAREBIT
toasted muffin, pickled onions

DESSERT

VIENNESSA
dark chocolate sponge, 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)

WILD GARLIC & SPELT RISOTTO
Montgomery's Cheddar, pumpkin seeds (v)

HERITAGE TOMATO & RHUBARB SALAD
radish & mint dressing (v, gf)

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

MAIN COURSE

TRUFFLE &
"BURRATA" RAVIOLI
hazelnut, lemon, parsley (pb)

CHEESE COURSE

CHEESE &
CHIVE RAREBIT
toasted muffin, pickled onions (v)

DESSERT

VIENNESSA
dark chocolate sponge, Chantilly,
chocolate sauce (pb)

All prices include VAT.
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