

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)

PUMPKIN & SPELT RISOTTO
spiced pumpkin seeds, Montgomery's Cheddar (v)

WALDORF SALAD
pickled celery, golden raisins & caramelised pecans (v, gf)

SALMON CRUDO
fennel, trout caviar, English muffin toast (gf)

MAIN COURSE

ROAST NECK OF WEST COUNTRY LAMB
parsnip, chilli & mint (gf)

CHARGRILLED SEABREAM
fine beans, brown shrimp & peppercorn sauce (gf)

DESSERT

VIENNESSA
sponge cake, ice cream, choc sauce & 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

£60 PER PERSON
SERVED TO SHARE

FOR THE TABLE

ROLLED OAT SODA BREAD
cultured butter (v)

CHEESE & ONION CROQUETTES
mustard mayo (v, gf)

PUMPKIN & SPELT RISOTTO
spiced pumpkin seeds, Montgomery's Cheddar (v)

WALDORF SALAD
pickled celery, golden raisins & caramelised pecans (v, gf)

CHARRED HERITAGE CARROTS
vadouvan & curry dressing (pb)

MAIN COURSE

ARTICHOKE RAVIOLI
onion puree, Jerusalem artichokes, radicchio (pb)

DESSERT

VIENNESSA
sponge cake, ice cream & Chantilly cream (v)

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