

FEASTING MENU
PARTIES OF 9 OR MORE



£60 PER PERSON
SERVED TO SHARE

FOR THE TABLE

ROLLED OAT SODA BREAD
cultured butter (v)

CHEESE & ONION CROQUETTES
mustard mayo (v,gf)

CHARRED PEAS
cashew cream, smoked almond & mint pesto (pb, gf)

HERITAGE TOMATO SALAD
strawberry & hot honey dressing (v, gf)

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

MAIN COURSE

CORONATION CHICKEN
tandoori sauce, wild rice & apricot puree (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)

CHARRED PEAS
cashew cream, smoked almond & mint pesto (pb, gf)

HERITAGE TOMATO SALAD
strawberry & hot honey dressing (v, gf)

COURGETTE CASSOULET
white beans, chilli & lemon herb crumb (pb)

MAIN COURSE

PEA RAVIOLI
charred little gem, shallots & English peas (pb)

DESSERT

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

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