

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)

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)

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