

86 BREWER STREET
LONDON W1F 9UB

Nessa

BAR & RESTAURANT
WEEKEND BRUNCH

BRUNCH

NOT AVOCADO ON TOAST £12.5

Crushed broad beans, chilli, herbs (pb)
add Poached Eggs £5 (v)

EGGS ROYALE £17.5

Smoked salmon, St. Ewe's poached egg,
bearnaise, English muffin

FRIED CHICKEN BURGER £18

Hash brown, hot sauce, American cheese, pickles

NESSA DOUBLE SAUSAGE &

EGG MUFFIN £14.5

Hot sauce, American cheese
Make it veggie - just ask your server

EGGS BENEDICT £16.5

Bacon chop, St. Ewe's poached egg,
bearnaise, English muffin

STEAK, EGGS & CHIPS £29

Flat iron steak, fried St. Ewe's egg, whole leaf
salad, french fries (gf)

FROM MIDDAY - LUNCH

BEETROOT & FIG SALAD £14

Sheep cheese, hot honey dressing (v, gf)

AGED BEEF TARTARE £22.5

Fresh cucumber, horseradish mayonnaise & potato cracker (gf)

BEETROOT & FIG SALAD £14

Sheep cheese, hot honey dressing (v, gf)

CHEESE & ONION CROQUETTES £9.5

Montgomery's Cheddar, grape mustard mayo (v, gf)

CHICKEN, LEEK AND BACON PIE £27.5

Buttered spring cabbage & gravy

ROLLED OAT SODA BREAD £6.5

Cultured butter, toasted milk powder (v)

CURED CHALK STREAM TROUT £16

Neal's Yard creme fraiche,
pickled cucumber and dill (gf)

CELERIAC CARBONARA £18.5

Pancetta, confit egg, truffle, Spenwood cheese (gf)

MUSHROOM RAVIOLI £15.50/£24.5

Wild mushrooms, toasted hazelnut (pb)

STEAMED CORNISH COD £28

Roast fennel, lemon and herb dressing

SWEET

BANANA FRENCH TOAST £14.5

Maple syrup, caramelised pecans (v)

CHOCOLATE MOUSSE £9.5

Biscoff crumb, orange syrup (pb)

RHUBARB & CUSTARD TRIFLE £11

Forced Yorkshire Rhubarb, Ramsbury Gin and Salted Oats (gf)

STICKY TOFFEE PUDDING £10.5

Salted caramel & Madagascan vanilla ice-cream (v, gf)

EXTRAS

HASHBROWNS (pb, gf) £5.5

HONEY GLAZED CARROTS (v, gf) £7.5

SMOKED SALMON (gf) £9.5

FRENCH FRIES (pb, gf) £6

ST. EWE'S EGGS (v, gf) £5.5

BACON CHOP (gf) £7.5

All prices include VAT.

A discretionary 13.5% service charge will be added to your bill.

(v) Vegetarian (pb) Plant-based (gf) Gluten Free

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BUBBLES

PROSECCO DOC SUMANTE ADALINA £10
Veneto, NV, Italy

NYETIMBER CLASSIC COUVÉE £16
Sussex, NV, UK

DEVAUX, COUER DES BLANC DE NOIRS £17
Champagne, NV, France

BRUNCH COCKTAILS

BLOODY MARRY £15
Ramsbury Vodka, spice mix, paprika, tomato, olives

BELLINI £15
Prosecco, peach

CUPPA G&T £16
No.3 Gin, Italicus, rose, cherry, blood orange
& elderflower tonic

THINK TWICE £10
Everleaf Marine, apple, lime, agave
(non-alcoholic)

COLD PRESS JUICES £4

ORANGE/ APPLE/ GRAPEFRUIT

DAILY GREENS
Spinach, apple, cucumber

BERRY BOOST
Strawberry, apple, mint

PRESS SMOOTHIES £7.5

GOLDEN GLOW
Apple, turmeric, banana

TRIPLE BERRY
Blueberry, apple, banana

ORIGIN COFFEE & HOT DRINKS

ESPRESSO £3.5

MACCHIATO £3.5

AMERICANO £4

FLAT WHITE £4.75

CAPPUCCINO £4.75

LATTE £5

MOCHA £5

HOT CHOCOLATE £5

TEAS £5

ENGLISH BREAKFAST

JADE GREEN TIPS

JASMINE PEARLS

CAMOLILE

ROOIBOS

LEMONGRASS & GINGER

We serve oat milk as a dairy alternative

All prices include VAT.

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