86 BREWER STREET
LONDON W1F 9UB

Nessa

BAR & RESTAURANT
LUNCH & DINNER

FOR THE TABLE

CHESTNUT & WILD MUSHROOM QUICHE
£12

STILTON CREAM & CRANBERRY SOLDIERS
£10

ROLLED OAT SODA BREAD
cultured butter & pine powder £7

ROSEMARY GAME CHIPS
£7

TO START

WILD BOAR RILLETTE
quince jelly, brioche bun £15

THE LAKE SUSSEX GIN & ORANGE MARINATED SCOTTISH SALMON
dill crème fraîche £21

DUBLIN BAY PRAWN & CRAB COCKTAIL
avocado & Sicilian lemon £24

PICKLED BEETROOT
Cox apple, Beenleigh Blue & bitter leaves salad £17

RARE HEREFORD BEEF SLICES
horseradish mayonnaise, toasted brussels tops £23

CHAR GRILLED LEEKS
potato velouté & winter truffles £14

THE MAIN EVENT

SUFFOLK TURKEY PARCELS
cured ham, glazed parsnips, honey carrots, roasties & gravy £30

CORNISH WILD SEA BASS
salsify, Jerusalem artichoke & butter sauce £36

SALT BAKED CELERIAC
pear, walnut & white wine sauce £29

ROASTED KABOCHA SQUASH
kimchi cauliflower leaves & carrot, parsley crumbs £28

DRY AGED FILLET OF HEREFORD BEEF
truffle 1000's leaves potato & smoked trompette jus £46

NORTH SEA HALIBUT
grilled leeks & blood orange sauce £45

ARDGAY ESTATE VENISON HAUNCH
beetroot, oak moss & Porto jus £36

SIDES

BEEF FAT DRIPPING ROASTED POTATO
£8

FRENCH FRITES
£7

HAZELNUT & HONEY ROASTED CARROTS
£7

CHESTNUT ROASTED BRUSSELS SPROUTS
£7

PIGS IN BLANKETS
£10

WHOLE LEAF SALAD YOGHURT DRESSING
£7

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.