CHRISTMAS
LUNCH & DINNER

Nessa

SERVED TO
SHARE

FOR THE TABLE

CHESTNUT & WILD MUSHROOM QUICHE
£12

ROLLED OAT SODA BREAD
cultured butter & pine powder £7

STILTON CREAM & CRANBERRY SOLDIERS
£10

ROSEMARY GAME CHIPS
£7

CHARGRILLED LION'S MANE SKEWERS
black garlic sauce, crispy onion £9

TO START

WILD BOAR RILLETTE
queens jelly, brioche bun £15

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

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

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

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

CHAR GRILLED LEEKS
potato velouté & winter truffles £14

THE MAIN EVENT

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

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

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

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

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

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

CHESTNUT ROASTED BRUSSELS SPROUTS
£7

FRENCH FRITES
£7

PIGS IN BLANKETS
£10

HAZELNUT & HONEY ROASTED CARROTS
£7

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. (v) Vegetarian (pb) Plant-based