

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)

PUMPKIN & SPELT RISOTTO
spiced pumpkin seeds, Montgomery's Cheddar (v)

BETROOT & SHEEPS CHEESE
granola & hot honey dressing (v)

CHARRED MACKEREL
cucumber, lime & gooseberries (gf)

MAIN COURSE

LAMB RUMP
spiced red cabbage, mint sauce & gravy (gf)

SEABASS POT AU FEU
roast turnips, onions & chive butter sauce (gf)

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

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)

PUMPKIN & SPELT RISOTTO
spiced pumpkin seeds, Montgomery's Cheddar (v)

BEETROOT & SHEEPS CHEESE
granola & hot honey dressing (v)

MAIN COURSE

ARTICHOKE RAVIOLI
onion puree, Jerusalem artichokes, radicchio (pb)

DESSERT

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

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