

FEASTING MENU  
PARTIES OF 9 OR MORE

Nessa

£60 PER PERSON  
SERVED TO SHARE

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FOR THE TABLE

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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)

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MAIN COURSE

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

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

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DESSERT

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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

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FOR THE TABLE

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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)

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MAIN COURSE

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

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DESSERT

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

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