

STEAK GALLERY | 32

NIGHT MENU

STARTERS

Miso Roasted Cauliflower (v) Nigella Seeds, Miso Caramel	£6
Tempura Broccoli (v) Toasted Sesame Mayo and Seeds	£6
BBQ Pork Ribs Plum Hoisin, Sping Onions	£7
Chicken Wing Teriyaki Coriander, Sesame	£7.50

Salt Cod Fritters Red Pepper and Gochujang Dip	£6
Crispy Squid and Tempura Prawns Sweet Chilli Dip	£8
Searred Yellow Fin Tuna Avocado, Pine Nuts, Mango, Toasted Sesame	£9.50
Pork Dumplings and Seared Scallop Ginger, Wasabi, Soy Sauce, Burnt Apple	£9.50

SHARING PLATTERS (FOR TWO PEOPLE)

Tempura Seasonal Vegetables (v) Truffled Ponzu, Coriander Slaw	£14
Charcuterie Board Beals Farm Charcuterie, Pickles, Crostini, Homemade Chutney	£16
Seafood Platter Tempura Prawns, Squid, Fried Baby Octopus, Cod Fritters, Mussels, Sweet Chilli	£18

MEAT

Korean BBQ Chicken BBQ Courgette, Coriander Yogurt, Hand Cut Fries	£13.50
Ginger and Honey Chicken Kimchi Crisp, BBQ Corn, Hand Cut Fries	£16
Miso Beef Short Rib Bok Choi, Truffled Jerusalem Artichoke	£17

FISH

Whole BBQ Sea Bass Fennel Braised in Orange, Stewed Tomato, Dill Oil, Pureed Courgette	£18
Roast Cod Smoked Bacon, Crispy Noodle, Wilted Spinach, Green Chilli Oil	£18
Half BBQ Lobster Garlic Butter, Smoked Salt, Hand Cut Fries, Tempura Claw	Market Price

BURGERS

Our burger patties are made of dry-aged chuck steak, weighing 6oz and cooked medium. All served in a brioche bun & with fries..

Beef and Goats Cheese Burger Portobello Mushroom, Fig Jam, Bacon	£12.50
Spicy Miso Burger Jalapenos Sauce, Chinese Cabbage, Monterey Jack	£12
Falafel Burger (v) Tahini, Yogurt, Aubergine, Halloumi	£10

STEAK GALLERY

JOSPER GRILL

We cook all our steaks over our Josper Grill, renowned as the best grills in the world, cooking at high temperature from real charcoal, creating a fantastic taste and wonderful structure to our steaks.

AGEING

Our steaks are dry aged in a Himalayan Salt Ageing room for a minimum of 28 days creating a deeper richer flavour and increased tenderness.

SUPPLIER

Matching the Josper Grill with our meat supplier, internationally renowned Aubrey Allen. Established in 1933 and serving the very best restaurants in the country as well as the Queens choice of butcher.

Flat Iron 200g	£16
Rump 280g	£18
Rib Eye 225g	£22
Sirloin 225g	£21
Sirloin on the Bone 285g	£26
Fillet 200g	£28

SHARING STEAKS (MIN.500g)	
Tomahawk	£6 /100g
Porterhouse	£8 /100g
Sharing Steak Platter	£62
Fillet / Sirloin / Flat Iron	

ADD ONS	
Pan Fried Gamba Prawns, Garlic, Chilli	£7.50
Searred Scallops, Parsley and Garlic Butter	£8.50
Half BBQ Lobster	Market Price

SAUCES	
Confit Garlic Butter	£1
Chimichurri	£1
Peppercorn	£1
Bearnaise	£1

All our steaks are served with a slow roast tomato, smoked maldon salt and mustard leaf salad

VEGETARIAN

Roasted Aubergine (v) Wasabi Yogurt, Braised Lentils, Tomatoes, Green Tea Caramel	£12
Squash and Goats Cheese Stack (v) Parmesan Arancini, Charred Broccoli, Pine Nuts	£13

SIDES

Creamed Potato, Roast Garlic Butter, Chives	£3.50	Beer Battered Onion Rings, Aioli	£3.50
Sesame Charred Broccoli, Spiced Yogurt	£4	Minted New Potatoes	£4
Mixed Leaf Salad, Apple, Feta, Salsa Verde	£4	Heritage Tomato Salad, Salsa Verde	£4.50
Creamed Spinach, White Wine, Garlic, Cracked Pepper	£4	Hand Cut Fries, Thyme and Garlic Salt	£3.50

DESSERTS

Baked Alaska Vanilla Ice Cream, Sponge, Meringue, Summer Berries	£7	White Chocolate and Banana Pudding Peanut Butter Ice Cream, Caramelised Banana	£6.50	Selection of Ice Creams and Sorbets (3 scoops)	£6
Warm Cinnamon Doughnuts Vanilla Panna cotta, Strawberries, Basil	£6	Brownie Base Strawberry Cheesecake Strawberry Sorbet	£6.50	Add a Topping Popping Candy / Mixed Chocolate	
Sticky Toffee Pudding white chocolate ice cream, toffee sauce	£6	Selection of Three British Cheeses Water Biscuits, Chutney, Grapes	£8		

An optional 12.5% service charge will be added to the bill. Please make a member of our team aware of any allergies.

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No.32
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