

STARTERS

Tempura Broccoli (v)
Toasted Sesame Mayo and Seeds

Salt Cod Fritters
Red Pepper and Gochujang Dip

BBQ Pork Ribs
Plum Hoisin, Spring Onions

Pork Dumplings
Ginger, Wasabi, Soy Sauce, Burnt Apple

MAINS

(We require steak cooking degree)

No 32 Classic
Hand Cut Fries, Bacon, Monterey Jack, Relish, Pickles

Korean BBQ Chicken
Hand Cut Fries, BBQ Courgette, Coriander Yogurt

Beer Battered Cod and Chips
Hand Cut Fries, Minted Crushed Peas, Lemon, Tartare Sauce

Minute Steak
Hand Cut Fries, Confit Garlic Butter, Mixed Leaf Salad

Roasted Aubergine (v)
Wasabi Yogurt, Braised Lentils, Tomatoes

Sirloin 225g (£6 supp)
Hand Cut Fries, Confit Garlic Butter and Mustard Leaf

DESSERTS

Warm Cinnamon Doughnuts
Lemon Curd, Strawberries, Basil

White Chocolate and Banana Cake
Peanut Butter Ice Cream, Caramelised Banana

Selection of Homemade Ice Cream & Sorbets

2 COURSES £19.50

3 COURSES £25.50

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