

STEAK GALLERY | 32

NIGHT MENU

STARTERS

Miso Roasted Cauliflower (v) Nigella Seeds, Miso Caramel	£6	Salt Cod Fritters Red Pepper and Gochujang Dip	£6
Tempura Broccoli (v) Toasted Sesame Mayo and Seeds	£6	Crispy Squid and Tempura Prawns Sweet Chilli Dip	£8
BBQ Pork Ribs Plum Hoisin, Sping Onions	£7	Searred Yellow Fin Tuna Avocado, Pine Nuts, Mango, Toasted Sesame	£9.50
Chicken Wing Teriyaki Coriander, Sesame	£7.50	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.

Flat Iron 200g	£16	SHARING STEAKS (MIN.500g)	
Rump 280g	£18	Tomahawk	£6 /100g
Rib Eye 225g	£22	Porterhouse	£8 /100g
Sirloin 225g	£21	Sharing Steak Platter	£62
Sirloin on the Bone 285g	£26	Fillet / Sirloin / Flat Iron	
Fillet 200g	£28		

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

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

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	Vanilla / Chocolate Chip / White Chocolate / Popcorn Strawberry / Mango / Passionfruit / Lemon	
Sticky Toffee Pudding white chocolate ice cream, toffee sauce	£6	Selection of Three British Cheeses Water Biscuits, Chutney, Grapes	£8	Add a Topping Popping Candy / Mixed Chocolate	

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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