

NO 32

DINNER MENU SERVED FROM 5:00PM

SNACKS

OLIVES	3
SALTED ALMONDS	4
BREAD AND BONEMARROW BUTTER	4

SMALL PLATES

BAO BUN Pork Belly, Kimchi, Gochujang	8
CURED BEETROOT (VG) Roast Beetroot, Horseradish	6.5
WILD MUSHROOM TORTELLINI (V) Brown Butter, Walnut	7.5
CURED SEA BASS Garlic Aioli, Coral Tuile	8
SALT AND PEPPER SQUID Chorizo Mayo	8
TEMPURA PRAWNS Sesame Asian Salad	8

SUNDAY ROAST

BEEF SIRLOIN	17.5
ROAST CHICKEN	15
SLOW COOKED PORK BELLY	16
VEGETABLE WELLINGTON (V)	12

All Roasts come with seasonal vegetables, Yorkshire Pudding and Gravy

Subject to change due to product availability

Please inform a member staff of any allergies or dietary requirements

VEGAN/VEGGIE

CARROTS (VG) Harrisa, Coconut Yoghurt	12	GRILLED SQUASH (VG) Cashew Cream, Red Lentil Curry	12.5
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BLUE CHEESE SOUFFLE (V) Jerusalem Artichoke, Rye Cracker	13.5
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FISH

MONKFISH Crab, Bisque	18	MISO GLAZED COD Cauliflower, Kimchi, Seaweed	18
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SKATE WING Brown Butter, Shrimp	16	GRILLED PRAWNS Lemon Dressing	3(EACH)
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WHOLE GRILLED BREAM Dill Sauce, Fries	16	CATCH OF THE DAY	MARKET PRICE
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MEAT & STEAKS

WE COOK ALL OUR STEAKS OVER OUR JOSPER GRILL RENOWNED AS ONE OF THE BEST GRILLS IN THE WORLD, COOKING AT A HIGHER TEMPERATURE USING REAL CHARCOAL & OAKLOGS, CREATING A FANTASTIC TASTE AND WONDERFUL STRUCTURE TO OUR STEAKS.

AGED BEEF BURGER Smoked Bacon, Aged Cheddar	13.5	MINUTE STEAK Skinny Fries, Bearnaise	13.5
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ROAST LAMB RUMP Lamb Tagine, Crispy Chickpeas	17.5	CHICKEN BREAST Bacon Jus, Grilled Leeks	15
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230g Sirloin Steak Skinny Fries, Vine Tomato, Salad	23	CUT OF THE DAY	MARKET PRICE
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SAUCES:

PEPPERCORN, RED WINE, BEARNAISE

SIDES

CREAMED MASH, CRISPY ONIONS	4
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HERBED NEW POTATOES	4
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TENDERSTEM BROCCOLI, MISO, SOY	4
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NO 32 SALAD	3.5
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SKINNY FRIES	3
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DESSERTS

SALTED CARAMEL CHOCOLATE FONDANT Vanilla Icecream, Chocolate Tuile	8
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DARK CHOCOLATE MOUSSE VG Chocolate Crumb, Cherry Jelly	7.5
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ICECREAM I SORBET Please see your waiter for today's selection	4
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PASSION FRUIT CREME BRULEE Raspberry Sorbet, Almond Frangipane	7.5
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SWISS MERINGUE PAVLOVA Tonka Bean Cream, Blackberry Sorbet	7.5
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SELECTION OF ENGLISH CHEESES	9.5
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V - VEGETARIAN VG - VEGAN

An optional 12.5 % Service Charge will be added to your bill