

# 32

## SUMMER MENU SERVED MIDDAY 'TIL CLOSE

### SNACKS

SALTED ALMONDS (VG)	4
OLIVES (VG)	3
HOME MADE BREAD (V) SELECTION OF BUTTERS	4

### STARTERS

SOUP OF THE DAY ASK SERVED FOR DESCRIPTION, SERVED WITH HOMEMADE BREAD.	7.5
PAN FRIED SCALLOPS (GF) SMOKED ONION PUREE, SAGE	8.5
SMOKED SALMON GRAVLAX DILL CREME FRAICHE, RYE BREAD	8
PULLED LAMB CROQUETTE PICKLED RED CABBAGE, ROASTED NUTS	8
TEMPURA PRAWNS CHICORY, SESAME	8
GRILLED PRAWNS GARLIC AIOLI	3 EACH

AN OPTIONAL 12.5% SERVICE CHARGE  
WILL BE ADDED TO THE BILL.

### VEGGIE

GRILLED CAULIFLOWER (VG) 13 CURRIED CAULIFLOWER PUREE, PAKORA-SPICED RAISIN, PUFFED RICE	No32 GOATS CHEESE SALAD (V) 13 MIXED LEAF, HERITAGE TOMATOES & HOUSE DRESSING
---	---

### FISH

FISH & CHIPS 14.5 HAND CUT CHIPS, TARTARE SAUCE, MUSHY PEAS	PAN ROASTED COD (GF) 17 PARSLEY MASH, SAFFRON AND MUSSEL SAUCE	PANFRIED SEA BASS 18 CHARGILLED FENNEL, CHERRY TOMATO, CITRUS DRESSING
---	---	---

### MEAT & STEAKS

WE COOK ALL OUR STEAKS OVER OUR JOSPER OVEN, RENOWNED AS ONE OF THE BEST OVENS IN THE WORLD, COOKING AT HIGH TEMPERATURE USING REAL CHARCOAL & OAK LOGS, CREATING A FANTASTIC TASTE AND WONDERFUL STRUCTURE TO OUR STEAKS.

32 BURGER 13.5 SMOKED BACON, AGED CHEDDAR	GRILLED CHICKEN 15 CONFIT POTATO, TENDERSTEM BROCOLI, CARROT, JUS	
200G FILLET STEAK 29	230G RIBEYE 26	230G SIRLOIN 26

### SHARING

CHATEAUBRIAND - PER 100G 13

ALL OUR STEAKS ARE SERVED WITH SKINNY FRIES, TOMATO & SALAD

#### SAUCES: £3 EACH (GF)

BÉARNAISE | PEPPERCORN | RED WINE SAUCE

### SIDES

DUCK FAT CHIPS	4.5
SKINNY FRIES (VG)	3.5
HONEY ROASTED VEGETABLES (GF)	4
CAULIFLOWER CHEESE	4.5
No32 SALAD (VG)	3.5
TENDERSTEM BROCCOLI (GF)	4
NEW POTATO SALAD	4.5

### DESSERTS

STICKY DATE PUDDING BOURBON SAUCE- VANILLA ICE CREAM	7
LEMON CURD TART COCONUT SORBET	7
SELECTION OF ENGLISH CHEESE	9.5
SELECTION OF ICE CREAMS 3 SCOOPS	6

V - VEGETARIAN | VG - VEGAN  
GF - GLUTEN FREE

THERE MAY BE TRACES OF GLUTEN AND NUTS IN  
OUR DISHES. PLEASE MAKE A MEMBER OF OUR TEAM  
AWARE OF ANY ALLERGIES.