

# No.32

## SUNDAY LUNCH MENU

### STARTERS

<b>Pan Roasted Scallops</b> Caramelised cauliflower, morcilla	<b>£11.00</b>	<b>Charred Asparagus (V/VG) (GF)</b> Mojo rojo, manchego, almonds	<b>£9.00</b>
<b>Crispy Fried Squid</b> Garlic aioli	<b>£8.50</b>	<b>Baked Fig and Goats Cheese (V)</b> Truffle honey dressing, black olive crumb	<b>£8.00</b>
<b>Chicken Pintxos Morunos Skewers (GF)</b> Mojo rojo	<b>£9.00</b>	<b>Charred Hispi Cabbage (VG) (GF)</b> Tahini dressing, crispy cavolo nero, pine nuts	<b>£7.50</b>
<b>Baked Fig and Jamon Serrano (V) (GF)</b> Goats cheese, honey truffle black olive crumb	<b>£10.00</b>	<b>Garlic Hummus (VG) (GF)</b> Salsa macha, crispy chickpeas	<b>£8.00</b>
<b>Whole burrata (V) (GF)</b> Evo oil, pistachio crumb	<b>£9.00</b>		

### ROASTS

<b>Dry Aged Ribeye</b> Roasted medium-rare, horseradish cream	<b>£19.00</b>	<b>Slow-Roasted Pork Belly</b> Crackling, burnt apple puree	<b>£17.00</b>
<b>Half Roasted Aromatic Chicken</b> Marinated with garlic, herbs and butter	<b>£17.00</b>	<b>Aubergine Encased Nut-Roast (V/VG)</b> Parsnip crisps, wild mushroom gravy (v/vg)	<b>£16.00</b>

All roasts served with roast potatoes, candied root vegetables, seasonal garlic greens, celeriac puree, bone marrow gravy & yorkshire pudding

### MAINS

<b>Whole Sea Bass (GF)</b> Chilli & cumin fried cavolo nero, pomegranate	<b>£24.00</b>	<b>32 Smash Burger</b> American cheese and fries	<b>£13.00</b>
<b>Grilled Tandoori Monkfish Skewers</b> Roti, lemon pickle, spiced yoghurt	<b>£14.00</b>	<b>Iman bayildi (GF) (VE)</b> Stuffed aubergines, laneh	<b>£16.00</b>

### SIDES

<b>Pigs In Blankets</b>	<b>£5.00</b>	<b>Marmite Roast Potatoes (VG)</b>	<b>£4.00</b>
<b>Cauliflower Cheese Croquettes (V)</b>	<b>£4.00</b>	<b>Extra Yorkshire Pudding (V)</b>	<b>£2.00</b>

#### (GF) Gluten Free (V) Vegetarian (VG) Vegan

An optional 12.5% service charge will be added to the bill. There may be traces of gluten and nuts in our dishes. Please make a member of our team aware of any allergies.

## DESSERTS

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<b>Bourbon and Cola Sticky Toffee Pudding (V)</b> W Vanilla ice cream		<b>Selection of Ice Creams &amp; Sorbets</b> <i>Please ask your server. Cost is per scoop.</i>	<b>£2.50</b>
<b>Apple and Winter Berry Crumble (V)</b> Cinnamon ice cream	<b>£7.00</b>	<b>Selection of Cheeses &amp; Crackers (V)</b>	<b>£12.00</b>
<b>Chocolate Cremeux (VG) (GF)</b> Chocolate soil, coconut sorbet	<b>£8.00</b>		

## KIDS

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**2 Courses for £6.50. A choice of:**

**Sausage & Chips**

Beans

**Fish & Chips**

Peas, lemon, tartare sauce

**Beef Burger**

Chips

**Crispy Chicken Goujons**

Peas, fries

**Halloumi & Fries (V)**

**PLUS**

**One Scoop of Ice Cream (V)**

Vanilla, chocolate or strawberry

## BRUNCH - SERVED UNTIL 2PM

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<b>Cinnamon French Toast (V)</b> Maple syrup, hazlenut praline	<b>£7.00</b>	<b>Breakfast Burger</b> Sausage patty, bacon, fried egg, brioche bun, skinny fries	<b>£11.00</b>
<b>Add Bacon</b>	<b>£2.00</b>	<b>Crab Royale</b> Sourdough, white crab meat, seaweed hollandaise, poached eggs, fries	<b>£13.50</b>
<b>Eggs Benedict</b> Served with Skinny Fries	<b>£12.50</b>	<b>Baked Shakshuka (V)</b> Tomato sauce, 2 poached eggs, crusty sourdough	<b>£11.00</b>
<b>Eggs Florentine (V)</b> Served with skinny fries	<b>£10.50</b>	<b>Add chorizo</b>	<b>£3.00</b>
<b>Eggs Royale</b> Served with skinny fries	<b>£12.50</b>		
<b>Avocado on Toast (V)</b> Smashed avocado, sourdough toast, 2 free range poached eggs	<b>£9.00</b>		

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