

No.32

THREE COURSE MENU

£39.50 per person

STARTERS

Chicken Pintxos Morunos Skewers (GF)

Mojo Rojo

Glazed Pork Belly Skewers

Burnt apple puree

Grilled Gambas (GF)

Nduja butter, chives

Iman Bayildi (VE) (GF)

Stuffed aubergines, labneh

MAINS

Whole Sea Bass (GF)

Chilli & Cumin Fried

**300g 28 Day Dry Aged
Sirloin Streak (GF) (+£7 supplement)**

Bone Marrow Butter, fries
Including a choice of sauce: Bearnaise or Peppercorn

Half Charcoal Grilled Chicken

Fries and mojo sauce

Chargrilled Cauliflower (GF) (V/VE)

Wild Mushrooms, spinach

SIDES

Crispy New Potatoes (V/VE) (GF) £5.00

Spring Onion Fries £4.50

Charred Tender Stem Broccoli (VE) (GF) £4.50

House Salad (VE) (GF) £4.50

DESSERTS

Bourbon and Cola Sticky Toffee Pudding (V)

Vanilla ice cream

Apple and Seasonal Berry Crumble (V)

Cinnamon ice cream

Chocolate Cremieux (VE) (GF)

Chocolate soil, coconut sorbet

(V) Vegetarian (VE) 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.