

# No.32

## THREE COURSE MENU

£39.50 per person

### STARTERS

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**Chicken Pintxos Morunos Skewers**  
Mojo Rojo

**Glazed Pork Belly Skewers**  
Burnt apple puree

**Grilled Gambas** Nduja  
butter, chives

**Iman Bayildi (VE)**  
Stuffed aubergines, labneh

### MAINS

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**Whole Sea Bass**  
Chilli & Cumin Fried

**Half Charcoal Grilled Chicken**  
Fries and mojo sauce

**300g 28 Day Dry Aged  
Sirloin Streak (GF) (+£7 supplement)**  
Bone Marrow Butter, fries  
Including a choice of sauce: Bearnaise or Pepper-  
corn

**Chargrilled Cauliflower (V/VE)**  
Wild Mushrooms, spinach

### SIDES

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**Crispy New Potatoes (V/VE) £5.00**

**Spring Onion Fries £4.50**

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

**House Salad (VE) (GF) £4.50**

### DESSERTS

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**Bourbon and Cola Sticky Toffee Pudding (V)**  
Vanilla ice cream

**Apple and Seasonal Berry Crumble (V)**  
Cinnamon ice cream

**Chocolate Cremieux (V)**  
Chocolate soil, coconut sorbet

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#### (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.