Nº 32

Weekends

Brunch Cocktails

Hello Sunshine ..... **9 / Jug 26.5**
Sloe gin, Aperol, vermouth, honey, blood orange and absinthe pick-me-up served long

Bloody Mary ..... **9 / Jug 36**
Ketel One Citroen vodka and fresh tomato juice served w/ house spice mix

Classic Bellini
w/ Champagne **9**
w/ Prosecco **7**

Please see our full drinks menu for our homemade lemonades and fresh juices

All Day Brunch

Grilled Field Mushrooms on Sourdough Toast **7.95**
w/ Parsley butter

Nº 32 Bacon Sandwich **8.95**
w/ Roasted portobello mushrooms and taleggio

Scrambled Eggs **9.95**
w/ Truffle oil, asparagus and portobello mushrooms on toasted brioche

Breakfast Sourdough Bruschetta **8.95**
Roast tomatoes, spinach, avocado, shaved bacon and breakfast mayo

Blueberry Pancakes **7.5**
w/ Whipped crème fraîche and maple syrup

Nº 32 Eggs Benedict
single / double ..... **8.5 / 11.5**
w/ Prosciutto, avocado and spinach on sourdough w/ housemade hollandaise

Nº 32 Eggs Royal
single / double ..... **8.95 / 11.95**
w/ Smoked Salmon, avocado and spinach on toasted sourdough w/ housemade hollandaise

Small & Sharing

Garden Pea Soup **6.5**
w/ Parmesan foam

Housemade Fish Cakes **7.95**
w/ Horseradish tartar

Whipped Chicken Liver Pâté **7.5**
w/ Housemade piccalilli and rye crisps

Charcuterie Board **12.95**
Selection of cured meats w/ pickles, mustard and artisan bread

Crostini **4.95**
Three crostini per portion
- Smoked salmon, dill & horseradish crème fraîche -
– Prosciutto and remoulade –
– Pea hummus –

Selection of all three varieties (9 pieces) - 14

Cheese
Served with our own recipe chutney, artisan bread and crackers:

Montgomery Cheddar, Blue Monday, Ragstone Goat's Cheese, Lord London, Sharpham Brie, Burrata

One type with a chunk of bread *4*
Selection of three/five *11/15*

Roasts

Served from Noon on Sunday

Honey & Thyme Marinated Chicken 16.95
w/ Buttered heritage carrots and tenderstem broccoli

28 Day Aged Rib of Beef 18.95
w/ Yorkshire pudding, buttered heritage carrots and roast red onion

Both cooked and served with love, and Duck fat roasted new potatoes

Mains

Steamed White Wine Mussels **12.95**
w/ Warm sourdough bread
w/ fries 15.95

Rib Eye Steak **21**
House made fries, slow roast tomato, watercress and Béarnaise

The Nº 32 House Burger **10.95**
w/ Your choice of Montgomery cheddar or blue cheese & house made burger sauce
w/ Dry aged streaky bacon 11.95

Portobello Mushroom Burger ..... **10.95 (v)**
w/ Ragstone goats cheese

Add fries to any burger ..... +3.5

Grilled Sea Bass **15.95**
w/ Asparagus, new potatoes & hollandaise
20p from each portion goes to Kids Company Plate Pledge

Goats Cheese, Baby Spinach & Caramelised Onion Quiche **9.95**
w/ Green salad

Tossed & Sandwiched

Hot Smoked Salmon & Heritage New Potato salad **13.95**
w/ Horseradish crème fraîche

Prosciutto Caesar Salad **12.95**
w/ Sourdough croutons & shaved pecorino

Burrata Open Sandwich **9.95**
w/ Lemon, cracked black pepper and pepperleaf

Grilled Chicken & Bacon Salad **14.95**
w/ Sweet potatoes & buttermilk chive dressing

– *A discretionary service charge of 12.5% will be added to your bill. This is optional and need not be paid should you feel service was unsatisfactory.*
– *Please make our staff aware of any special dietary requests you may have.* ***Some of our dishes may contain nuts.***

Little People

7.5 for two courses

Buttered Parmesan Linguine + Broccoli or
Mini Burger Plus House Fries or
Mini Fish Cakes Plus House Fries

Nº 32 Ice Cream Sundae or
Fruit plate

Sides

Minted New Potatoes **4**

Roasted Sweet Potatoes **4.5**

Tenderstem Broccoli **4.5**

Chilli Lemon Guacamole Salad **4.5**

House Made Fries **3.5**
w/ Aioli

Mixed leaf **3.5**
w/ Herb dressing

Puds

Buttermilk & Orange Panna Cotta **6.5**
w/ Mixed berry coulis

Peach Tarte Tatin **6.5**
w/ Crème Chantilly

Vanilla Cheesecake **6.5**
w/ Fresh passionfruit

Housemade Lemon Tart **6.5**
w/ Clotted cream

Spiced Chocolate Mousse **6.5**
w/ Sugared raspberries

Seasonal Crumble **7**
w/ Clotted cream ice-cream

Roulade Nº 32 ..... **6.75**
House made meringue, rhubarb and orange & blossom creme

Cheeses ..... **from 4**
See Small & Sharing